

cigar aficionado

THE GOOD LIFE MAGAZINE FOR MEN

www.cigaraficionado.com

TRAVEL SPECIAL
WORLD'S BEST
ISLAND
DESTINATIONS

JIM
FURYK'S
58
SETS A NEW
RECORD

MIKE
PIAZZA
CIGAR SMOKING
HALL OF FAME

STAR **CHEFS** WHO **LOVE CIGARS**

RISING STAR
MARIO CARBONE

CUBA'S 5
FINEST
SMOKES

This Holiday Season,
Give the Whisky that was Named:

2016

WORLD WHISKY OF THE YEAR

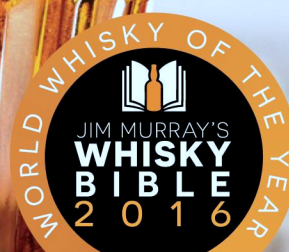


“To say that this is a masterpiece is barely doing it justice.”

“Crown Royal Northern Harvest Rye changes the game.”

-JIM MURRAY

Crown Royal
NORTHERN HARVEST
RYE



OLD ROYAL

1.25 oz. CROWN ROYAL™ Northern Harvest Rye
Blended Canadian Whisky
0.25 oz. Demerara Simple Syrup
2 Dashes Aromatic Bitters
Dash Orange Bitters

Garnish: Orange Twist and Lemon Twist

Technique: Combine all ingredients in a mixing glass, add ice, stir until chilled. Strain into a rocks glass over fresh ice and garnish.

KING OF MANHATTAN

1.25 oz. CROWN ROYAL™ Northern Harvest Rye
Blended Canadian Whisky
0.5 oz. Sweet Vermouth
2 Dashes Aromatic Bitters

Garnish: Orange Twist or Maraschino Cherries

Technique: Chill cocktail glass. Combine all ingredients in a mixing glass, add ice, stir until chilled. Strain into a cocktail glass and garnish.

CANADIAN MULE

1.25 oz. CROWN ROYAL™ Northern Harvest Rye
Blended Canadian Whisky
0.75 oz. Fresh Lime Juice
3 oz. Ginger Beer

Garnish: Lime Wheel and 2 Dashes Aromatic Bitters

Technique: Combine CROWN ROYAL™ Northern Harvest Rye Blended Canadian Whisky and lime juice in a shaker, add ice, shake well and strain into a highball glass over fresh ice. Top with ginger beer and garnish with lime wheel and two dashes of aromatic bitters.

Crown
NORTHERN
RYE

COCKTAIL CLASSICS

From the cocktail's golden age, these drinks are timeless and irresistible. A perfect introduction to the world of CROWN ROYAL™ Northern Harvest Rye Blended Canadian Whisky.



PLEASE DRINK RESPONSIBLY

CROWN ROYAL Northern Harvest Rye Blended Canadian Whisky: 45% Alc/Vol. ©2016 The Crown Royal Company, Norwalk, CT.

*Crown Royal*TM
NORTHERN HARVEST
RYE

CLASSICS, CROWNED

Three classic recipes that are both
a perfect match for the rich, smooth blend
of Crown Royal Northern Harvest Rye Blended Canadian Whisky.

“To say that this is a masterpiece is barely doing it justice.”

“Crown Royal Northern Harvest Rye changes the game.”

-JIM MURRAY

Crown Royal
NORTHERN HARVEST
RYE



THE SOLAR ROOF

REPRESENTS

OUR SPIRIT.

THE HAND-PAINTED

BADGE REPRESENTS

OUR SOUL.





K A R M A

An architectural rendering of the Hudson Yards building at night. The building's glass facade is illuminated from within, revealing multiple floors of restaurants and dining areas. People are visible on various levels, some sitting at tables and others standing. The building is surrounded by trees and landscaping in the foreground. Two people are seen from behind in the lower foreground, looking towards the building. The overall atmosphere is modern and sophisticated.

HUDSON YARDS
NEW YORK

we're passionate about
GREAT TASTE

The world's most celebrated chefs have come together to create the restaurant collection at Hudson Yards — a selection of distinct dining experiences where your meal becomes an event — your very table, a destination.

OPENING 2018

THE OBSERVATORY

DEVELOPED BY

RELATED

oxford
AN OMERS COMPANY

we are devoted to
PRECISION

we nourish
TOGETHERNESS

we share a heritage of
INVENTION



CHEF THOMAS KELLER
Thomas Keller Restaurant Group



CHEF JOSÉ ANDRÉS
ThinkFoodGroup

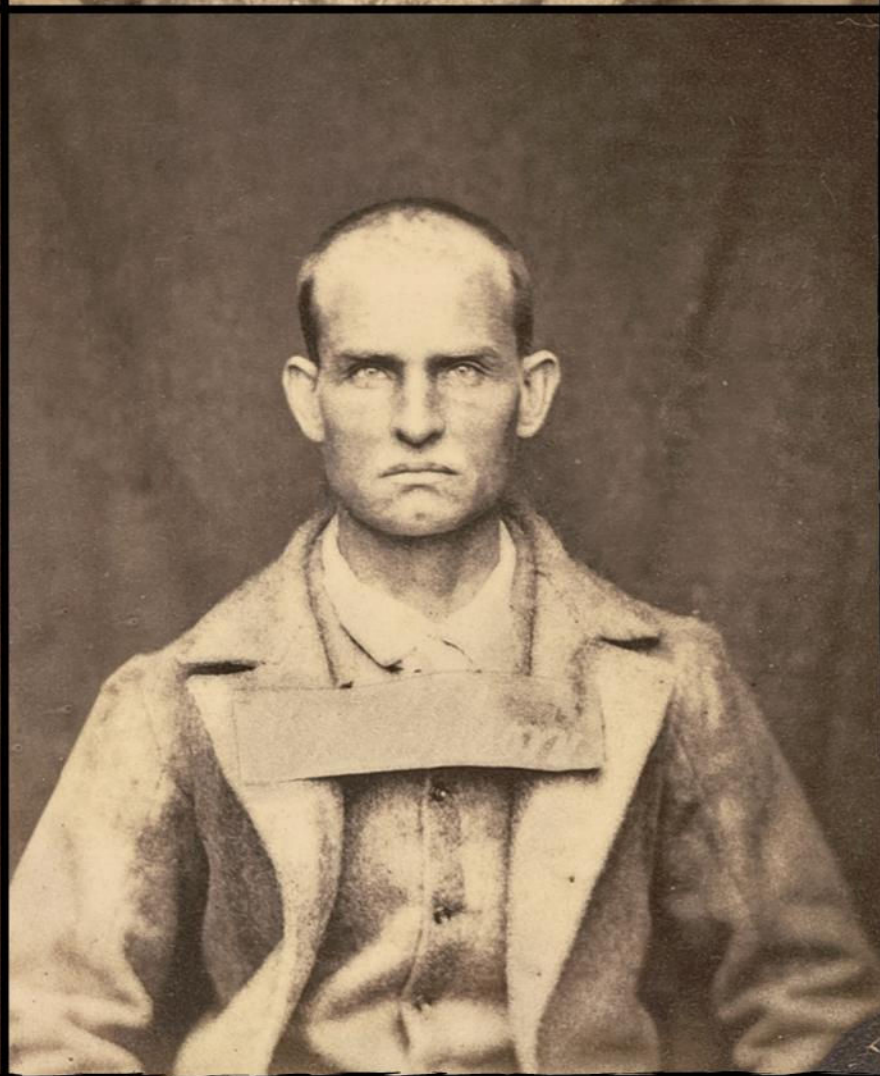
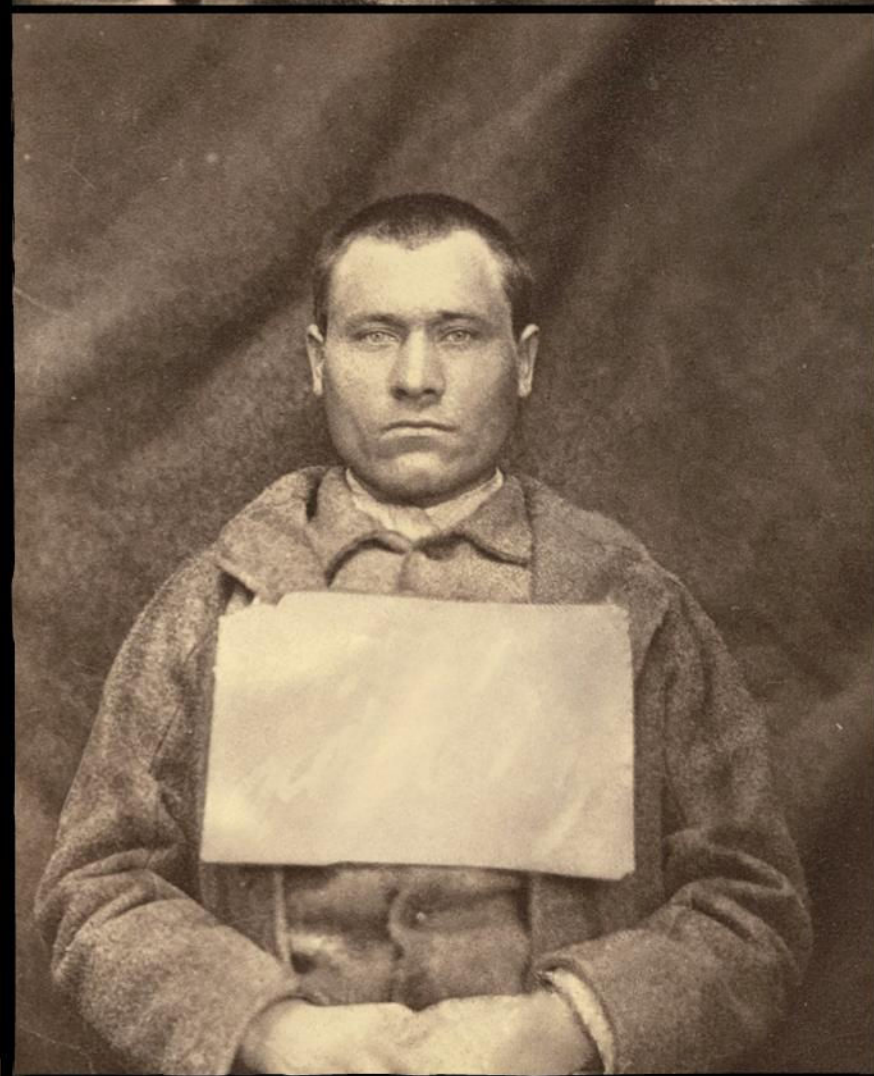
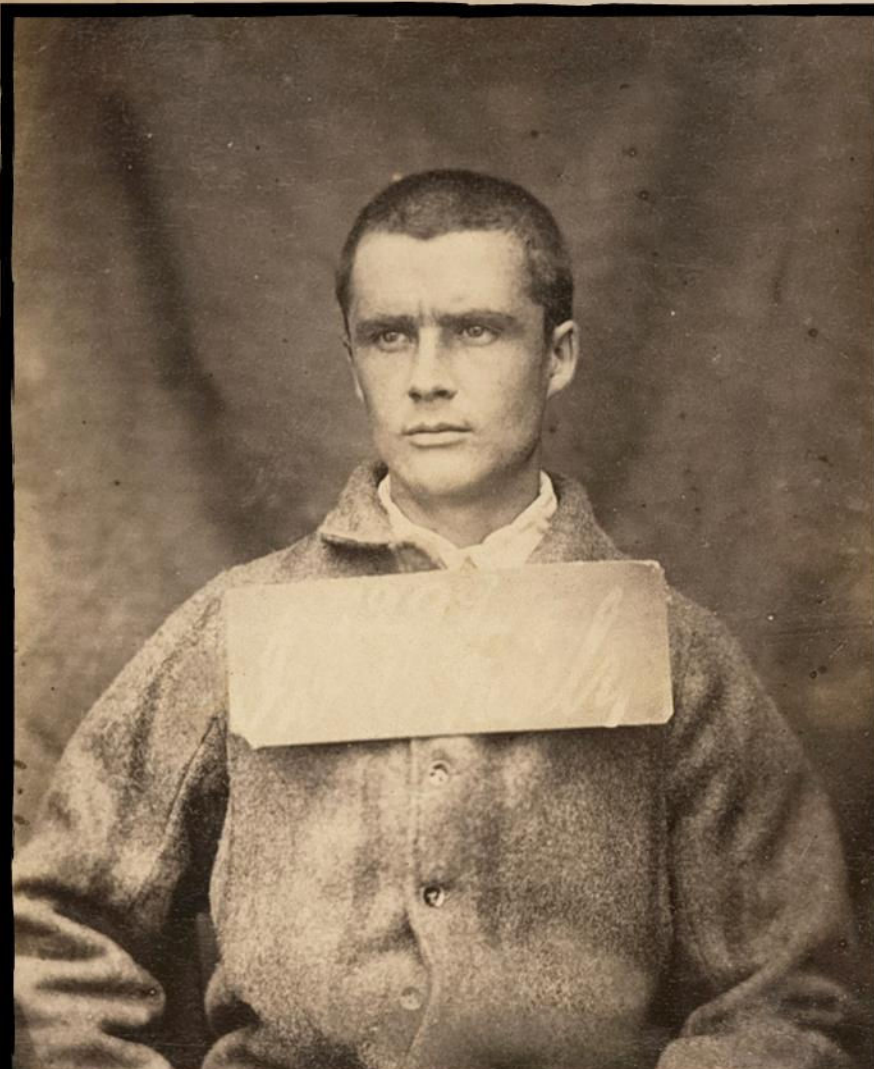


CHEF COSTAS SPILIADIS
Estiatorio Milos

SHOPS AT HUDSON YARDS



www.HudsonYardsNewYork.com



AUSTRALIAN CONVICTS NOW BEHIND BARS



19 Crimes.[®]

Every bottle has a story

19CRIMES.COM

#19CRIMES



Enjoy
Responsibly

©2016 TWE Imports, Napa, CA

Capture the Magic



Chateau de la Fuente



Birthplace of a Dream



Warmest wishes from the Fuente Family



The Reigning Family Of Premium Cigars
Since 1912



THE IRISHMAN

Founder, Bernard Walsh, at Royal Oak, County Carlow.
The home of The Irishman Founder's Reserve and Walsh Whiskey Distillery.

THE IRISHMAN

Handcrafted Irish Whiskey

Bernard Walsh - Irishman, family man, founder of Walsh Whiskey Distillery and single-minded purveyor of whiskey excellence.

In his signature expression, The Irishman Founder's Reserve, Bernard was inspired by the recipes of the 1800s, the last golden age of Irish whiskey.

The result is a unique blend of Single Malt and Single Pot Still whiskey, triple distilled and matured in bourbon barrels.


WALSH
WHISKEY DISTILLERY
AT ROYAL OAK



ENJOY RESPONSIBLY.

www.walshwhiskey.com



PALM BAY
INTERNATIONAL

PalmBay.com



Self-braking. Self-correcting. Self-parking. Its impact is self-explanatory.

The all-new Mercedes-Benz E-Class. The 2017 E-Class embodies Mercedes-Benz's commitment to transforming not just the automobile, but mobility itself. A self-parking, self-correcting luxury sedan with intelligent advances like PRE-SAFE® Impulse Side, which can anticipate a side-impact collision and reposition you to help minimize the effect, and PRE-SAFE Sound, which helps protect the ears from damaging sound should an impact occur. The revolutionary new E-Class is the very future of transportation. Here and now. MBUSA.com/E-Class

Mercedes-Benz
The best or nothing.



contents

november/december 2016

up front

18 CIGAR HIGHLIGHTS

21 EDITORS' NOTE

letters 23 OUT OF THE HUMIDOR

the best 29 THE GOOD LIFE GUIDE

31 STYLE Wearing your cigars on your chest.

33 CIGARS Bullet cutters that aim to please.

36 WHEELS Hyundai goes luxe with Genesis.

38 GOURMET Beef Wellington: inside and out.

41 TIME Downsized watches find their time.

43 PLACES Go where winter vacation was born.

46 ELECTRONICS Flashlights get serious.

48 DRINK The top-ticket Tequilas.

51 SPORTS Pool cues in a humidur?

54 COLLECTING Maps that are off the charts.

features

cover 58 TAKING THE HELM
Young chef Mario Carbone prepares to head the former site of the legendary Four Seasons, and it feels like playing Yankee Stadium.

72 SMOKING CHEFS
Nothing like a good cigar to get things cooking. We talk to a pantheon of famous chefs who share Carbone's love of the leaf.

golf 88 FURYK'S ROUND FOR THE AGES
A dismal 73 on Thursday could never portend the PGA-record number Jim Furyk would put up on Sunday: 58.

travel 102 ISLANDS OF ADVENTURE
Our panel of experts picks the top vacation spots bound by water, including the best islands to dine, golf and—of course—enjoy great cigars.



88



102



58

ON THE COVER

Mario Carbone takes over an American culinary landmark.
photograph by Matt Furman



*From sweet to spicy to bold,
there's no shortage of flavorful characters
to choose to spend your afternoon with.*

SURGEON GENERAL WARNING: Tobacco
Use Increases The Risk Of Infertility,
Stillbirth, And Low Birth Weight.



ROMEO Y JULIETA

spirits **123** **FOR THE LOVE OF PEAT**
Scotch whiskies with pronounced peat deliver smoke that pairs well with a good cigar. We taste 11 classics against two cigars.

gift guide **128** **GOING CONCERNS**
Top-tier cigar gifts tailored for men on the move—whether they take to the road, waves or sky.

cigars

tasting **139** We rate 82 cigars in six sizes: Churchills (140), coronas (144), corona gordas (149), figurados (155), miscellaneous (159) and robustos (163) plus Connoisseur's Corner, our vintage cigar tasting (168).

profile **172** **MIKE PIAZZA**
One of baseball's best-hitting catchers, Piazza developed a taste for cigars during an unlikely rise to glory.

interview **183** **FERNANDO DOMÍNGUEZ**
The director of premium cigars at Imperial Group talks about developments in Cuban cigars.

cuba report **191** **THE NEW CIGAR STARS OF CUBA**
The very best cigars made in Cuba today, a must for any connoisseur.

195 **IN MEMORIAM: CARLOS FUENTE SR.**
The hardworking head of one of the cigar world's great family dynasties left a legacy of innovation.

196 **MOMENTS TO REMEMBER**
Photos from our readers as they enjoy themselves and their cigars.

208 **MADE FOR YOU**
A wine glass that aerates; par-for-the-course pants; Ferragamo goes custom; pearls of caviar wisdom; a private pilot's dream; and biking in wine country.



128



172



183



#1 Cigar of the Year

2014

cigar
aficionado
RATED **96**

OLIVA

Serie V
MELANIO

GRAN RESERVA LIMITADA

Five years in the making,
the Serie V Melanio is sure to exceed
your highest expectations.



www.olivacigar.com

Oliva Cigar Co. 2016

highlights

The Padrón family doesn't add new cigars to its portfolio very often, but when it does, the cigars typically are superb. Two new Padróns excelled in this taste test. The Padrón Serie 1926 No. 90, which hit the cigar market a mere few months ago, was made to honor the 90th birthday of company founder José Orlando Padrón. It's a stunningly rich smoke, scoring 94 points, higher than any other cigar in this issue. The Hermoso, added to the company's 22-year-old 1964 Anniversary Series brand earlier this year, was close behind with a score of 93. A Cuban cigar that was plucked from the archives, the Por Larrañaga Picadores, also scored 93, and it's as tasty as it is attractive.



TOP CORONA GORDA
PADRÓN SERIE 1926 NO. 90

NICARAGUA

94

A gorgeous—and rounded—smoke that took our highest score of the issue. It's complex, with nut, wood, leather and pepper notes that sing on the palate.



TOP MISCELLANEOUS
PADRÓN 1964 ANNIVERSARY SERIES
HERMOSO MADURO

NICARAGUA

93

A hearty cigar with a profound chocolate note and the distinctive box-pressed shape found in most high-end Padrón cigars.



TOP ROBUSTO
POR LARRAÑAGA PICADORES

CUBA

93

The Picadores is a size that Cuba eliminated in the 1970s, but recently revived—and we're glad it's back. This small smoke is loaded with sweet and zesty flavor, the top-scoring Cuban of this issue.



TOP FIGURADO
DON PEPIN GARCIA CUBAN CLASSIC 1970

NICARAGUA

92

My Father Cigars is a family company, and the sizes in this line are named for years each family member was born. The 1970, a belicoso, is named for the birth year of Jaime Garcia.



TOP CORONA
COHIBA SIGLO III (TUBO)

CUBA

91

Cuban cigars tend to excel in smaller formats, and this diminutive but distinctive Cohiba did just that, earning its fourth consecutive score in the 90s from our publications.



TOP CHURCHILL
GRAYCLIFF CRYSTAL PRESIDENTE

BAHAMAS

90

The Bahamas is a vacation paradise, but not a cigarmaking epicenter. The tony Graycliff Restaurant and Hotel has made fine cigars in Nassau for 19 years, and its eponymous brand is expensive, but of high quality.

The Ultimate
**ISLAY SINGLE MALT
SCOTCH WHISKY**

Ardbeg Twenty One.

A rare glimpse into Ardbeg's
precarious past. A shining
example of its unwavering quality.

Mickey Heads

MICKEY HEADS
DISTILLERY MANAGER

ESTD 1815

Established 1815

Ardbeg
TWENTY ONE

The Ultimate
**ISLAY SINGLE MALT
SCOTCH WHISKY**

ARDBEG DISTILLERY LIMITED
ISLE OF ISLAY, ARGYLL, SCOTLAND PA42 7EA

WHISKY FILTRATION Non Chill-filtered

CASK TYPE Ex-Bourbon CASK SIZE 200L

MATURED 21 Years Old

FILLED BY Mickey Heads

DISTILLED & BOTTLED IN SCOTLAND

DISTILLERY MANAGER

Mickey Heads

46% vol. | 750ML

RICHARD MILLE

A RACING MACHINE ON THE WRIST



CALIBER RM 11-02

RICHARD MILLE BOUTIQUES

St. Regis Resort, Aspen (970) 300-3318 | Bal Harbour Shops, Bal Harbour (305) 866-6656
Rodeo Drive, Beverly Hills (310) 285-9898 | The Shops at Crystals, Las Vegas (702) 588-7272

Coming Soon to Brickell City Centre

www.richardmille.com



Government Meddling at its Worst

The summer of 2016 will be remembered for many things. The first commercial flight between the United States and Cuba in 55 years. A combative presidential campaign between two polarizing nominees. And the greatest number of new cigar brands, sizes and blends ever released upon the U.S. market.

The third item seems like good news, but comes with a cruel, savage caveat—it will almost certainly never happen again.

While summer is the traditional time for new releases, we've never seen anything like this past year. One cigarmaker launched more than 1,000 new SKUs. Most had dozens, some had hundreds. Why so many new cigars?

The answer is the U.S. government. The Food and Drug Administration, which now regulates the American cigar industry, was ready to enact a package of onerous and uncertain restrictions. August 8 was the deadline before they kicked in. Most cigars launched after that date would be illegal to sell in the United States without FDA approval. The government has been short with details, but two things are certain: it will be expensive—perhaps \$100,000 or more per cigar brand—and it will be slow.

To get an idea of how submissions for new cigar releases may fare look at the cigarette industry, which has been regulated by the FDA since 2009. A 2012 Associated Press analysis found that innovation ground to a halt after the FDA took over. "Four hundred products submitted for review since March 2011 are being kept off the market," Michael Felderbaum wrote for the AP. Industry reviews estimated to take 90 days took years, in some cases, with "about 90 percent" of applications taking more than one year.

This is what's coming for handmade, premium cigars—an industry that relies on new releases far more than cigarettes.

New products are celebrated in the cigar market, and cigarmakers are artists who experiment with new shapes, tobaccos and blends. The consumer decides if a new brand lives or dies. These new restrictions will lead cigarmakers to focus their efforts on cigars that have already been sold, cigars that don't have to jump through, over and around the obstacles the government has placed in their path. Thankfully, we have the large number of new cigars that were just created to make that August 8 deadline. Over time cigar companies will parse them out. But what if a new company decides to enter the industry? Or a new tobacco type is developed? Or someone invents a new size or shape?

This is government meddling at its worst. How can new companies fairly compete? Where is the justice in making new product launches so difficult to bring to life that few would dare to even try?

If a company makes a product that the consumer doesn't want, it deserves to fail. That's capitalism. But when the government locks down an industry, that's stagnation by regulation.

MARVIN R. SHANKEN
EDITOR & PUBLISHER

DAVID SAVONA
EXECUTIVE EDITOR

Four masterpieces from Taylor Fladgate



“It is my opinion that Taylor Fladgate’s
tawny Ports are the best of their type.”
—Robert Parker

out of the humidor

Dear Marvin,

You provided an exceptional interview with Hall of Famer Ray Lewis. I was most impressed with his person and his view on the plight of inner-city youth growing up without their fathers' influence. Mr. Lewis implied that the root cause was "The day we took prayer out of schools." This is a most profound observation and should be broadcast all over the U.S.A.

Miles Eberts

Melbourne, Florida

Dear Marvin,

Kudos to you for a superb interview with one the NFL's most dominant defensive players of all time. I learned a lot of new facets to Lewis I never knew existed.

Well done and a hat tip to Ray for his willingness to open himself up to the readers.

Rod Hall

Woodbridge, Virginia

Dear Marvin,

Ray Lewis's claims regarding his lack of involvement in the homicides of Jacinth Baker and Richard Lollar are extremely questionable, bordering on outright lies.

Lewis admitted he gave a misleading statement to police on the morning after the homicides (initially telling police he was not at the scene). The white suit Lewis was wearing the night of the homicides has never been found. And Jacinth Baker's blood was found inside Lewis's limousine. Baker's blood being found inside Lewis's limousine could be attributed to another party involved in the homicides without Lewis's knowledge. Lewis did claim, in your interview, he told police he did not know all the people inside his limousine. However, the other two issues are very relevant.

A person of interest in a homicide does not give a favorable impression to police when they lie about their presence at the scene of the crime (even if they are uninvolved), and they do not appear to be cooperative when the clothing they were wearing during the crime disappears to never be seen again.

Lewis's initial lie about not being present could be forgiven as impulsive and nothing more than the desire for an NFL star to remain uninvolved in a very controversial off-field incident, but it is not a regular or acceptable occurrence for the wardrobe of an NFL star to vanish and never be located.

Ray Lewis was convicted of obstruction of justice for lying about his presence at the scene of a double homicide, and for



"Kudos to you for a superb interview with one of the NFL's most dominant defensive players of all time. I learned facets to Lewis I never knew existed."

—Rod Hall, Woodbridge, Virginia

destroying the clothing he was wearing that night. Lewis's claim "I was found guilty of obstruction of justice because I simply said 'I don't know everybody that was in the limo'" is extremely unbelievable and is demonstrably false when compared to publicly available evidence from his plea deal and the trials of companions Reginald Oakley and Joseph Sweeting.

A. Michael Shipley

Bloomington, Illinois

Editors' Response: Lewis served a one-year probation for the charge of obstruction of justice, a misdemeanor. We repeat the words of lead detective Ken Allen, who told CIGAR AFICIONADO Lewis should never have been charged with homicide. He also said: "I don't think Ray Lewis murdered anybody."

Dear Marvin,

I've just finished your interview with Ray Lewis. Wow! It absolutely blew me away—one of the best interviews I've ever read.

CONTACT US **TWITTER** @cigaraficmag • **FACEBOOK** facebook.com/CigarAficionado • **INSTAGRAM** @cigaraficmag
E-MAIL letters@cigaraficionado.com • **LETTERS** 825 8th Ave., 33rd floor, New York, NY 10019 • **EDITORS' BLOGS** Find out what the editors of CIGAR AFICIONADO are thinking—and smoking—in our editors' blogs. David Savona, Gordon Mott, Jack Bettridge, Gregory Mottola and Andrew Nagy want to hear from you. The conversation is taking place on cigaraficionado.com.

cigar aficionado

Printed in the U.S.A.

A publication of M. Shanken Communications, Inc.
Worldwide Plaza, 825 Eighth Avenue, New York, NY 10019
212/684-4224 fax: 212/684-5424 e-mail: letters@cigaraficionado.com

VOL. 25 NO. 1

Editor & Publisher

MARVIN R. SHANKEN

Executive Editor
Senior Features Editor
Art Director
Senior Editor
Associate Editor
Tasting Coordinator/Editorial Assistant
Editorial Assistant

DAVID SAVONA
JACK BETTRIDGE
JOHN THOMPSON
GREGORY MOTTOLA
ANDREW NAGY
DAVID CLOUGH
BLAKE DROESCH

Senior Contributing Editor
Contributing Editors

GORDON MOTT
PAUL A. EISENSTEIN, MARSHALL FINE,
MICHAEL KAPLAN, LARRY OLMSTED, JEFF WILLIAMS

Photo Editor
Associate Art Director
Associate Art Director
Designer
Designer
Promotions Designer
Assistant Photo Editor

CASEY OTO
TODD MILLER
LISA AURIGEMMA
HENRY ENG
DIANA WITKOWSKI
LISA GEORGE
KARISSA MAGGIO

Manager, Cigar Aficionado Online
Production Associate, New Media
Director of Digital Media
Online Coordinator
Site Developer

ANDREW NAGY
EDISON A. LEON
JAMES LAPORTE
TARA SCUDDER
ANURADHA UDYAVER

Senior Vice President, Ad Sales and Services
Vice President/Associate Publisher
Corporate Advertising
Director, Beverage/Alcohol Advertising
Senior Account Manager
Senior Account Directors, West Coast
Southeast Advertising Sales
Midwest Advertising Sales
Detroit Advertising Sales
Arizona Golf Advertising Sales
Canadian Advertising Sales
Advertising Events Manager
Advertising/Special Projects Graphic Designer
Sales Assistants

CONSTANCE MCGILVRAY
BARRY ABRAMS
MIRIAM MORGENSEN
MICHAEL MCGOLDRICK
ERIN WALKER
LINDSEY B. RONALD, CHERYL LEWIS
WHEELER MORRISON, GREEN LEAVES MEDIA
SUSAN TAUSTER
CHRISTINE ANDERSON
STEVE BLIMAN
APR, WAYNE ST. JOHN
LIZ MOTT
CHRYSTIE MARINO
HILARY CHALSON, MAGGIE KOTRABA, KATIE COMBS

Vice President, Custom Media
Advertising Services Manager

DON GATTERDAM
CHRISTINA CHIAFFITELLA

Director of Technology
Lead Developer
Imaging
Prepress

MICHAEL TURRO
RICHARD OWENS
NINA DODERO, SAMANTHA SAFFER
DAVE BOULANGER, ERIC CHEUNG

Senior Vice President, Events Marketing
Events Marketing Manager
Events Marketing Coordinator
Events Marketing Assistant
Senior Vice President, Circulation
Circulation Director
Assistant Circulation Manager
Senior Retail Sales Director
Retail Account Manager

LYNN RITTENBAND
SUSANNAH NOLAN
LISA GRIBBIN
SHAUNTAY DUNBAR
LAURA ZANDI
PHYLICIA BEDOYA
TINA RATWANI
JEANNE HOLLY
SHIREN FELICIEN

Chairman
Vice Chairman
Senior Advisor to the Chairman
Senior Vice President
Senior Vice President
Senior Vice President
Chief Financial Officer
Vice President, Business Development
Vice President, Production
Assistant to the Chairman
Assistant to the Chairman

MARVIN R. SHANKEN
MICHAEL D. MOABA
MEL MANNION
CONSTANCE MCGILVRAY
LYNN RITTENBAND
LAURA ZANDI
STEVEN GORDON
JESSICA SHANKEN
KEVIN MULLIGAN
JANICE MCMANUS-GENEVRINO
SHEENA DELLANZO

Questions about your subscription? Call 800/365-4929
Questions about your retail sales account? Call 800/344-0763

Aside from being the best linebacker I've ever seen play, Ray Lewis' depth and maturity in his response to your questions is equally impressive—from his 'inside' reflection as a player, "We weren't talking about first downs, we were talking about one yard,"—to the "sweet spot" hit on Eddie George: "He was in my way,"—to Lewis asking his teammates to just "Give me one play of everybody doing their job."

Other interview highlights: his acknowledging being immature at 24 years old, leading to his association with the wrong people, in conjunction, his advice to his sons ("I'm never concerned about you, I'm concerned about the people and the company you keep.")

And of course, Ray Lewis' quote, influenced from his grandfather: "And cigars for me became my getaway, became an isolated moment that every man needs."

Congratulations for a captivating interview.

Ken Carson

Mission Viejo, California

Dear Marvin,

In February I had the opportunity to tour Havana and the western end of the island by motorcycle. The experience of the Car Talk crew [Cuba's Classic Car Détente, August 2016] reminded me of the very warm hospitality of the Cuban people and sadly of the difficulties they face each day. While there I had an enjoyable tour of Havana en route to dinner on my last night in a 1957 Ford convertible. What a hoot! We visited a couple of cigar operations and it goes without saying that I had the chance to enjoy several sticks while there. Yes, my luggage contained a few allowed cigars to savor on my return.

Jim Toombs

Lillian, Alabama

Dear Marvin,

I have smoked many of the cigars that you rate highly, including many of your Top 25 from 2015. While many are good in my opinion, none are near the best that I have smoked. My concern is that I do not even find many of my favorite cigars being rated. What gives?

Andy Dake

Alma, Nebraska

Editors' Response: To make our Top 25, a cigar has to score well in a blind taste test (typically a 91-point score or higher) and then it must perform again in a special blind testing just for the Top 25. We rate all of our cigars blind, and we buy the cigars at retail, and to make the Top 25 a cigar has to score well again and again. Making our Top 25 is difficult—and intentionally so. Not every brand makes it. ♦

Correction In the October Good Life Guide article on the Focal Utopia headphones, the price of beryllium was incorrectly compared to gold rather than titanium.



LIGA PRIVADA NO.9 WORTH IT, EVERY TIME.

*There is a level of sophistication
and strength that is worth the wait,
worth your hard earned dollar.*

*We work hard to make sure
your Liga Privada is every bit
the most pleasurable smoking
experience, every time.*

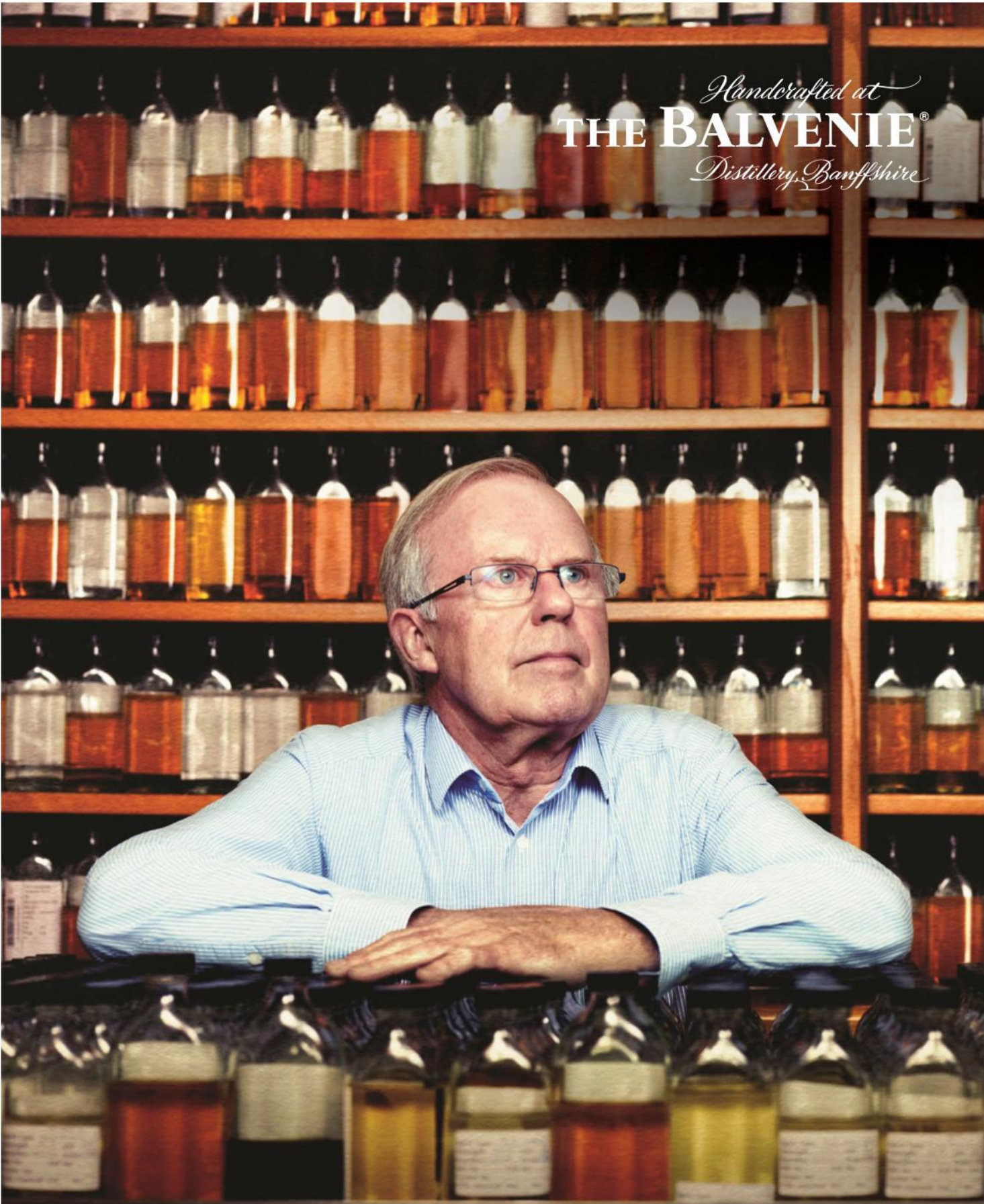
- Jonathan Drew



SURGEON GENERAL WARNING:
Cigars Are Not A Safe Alternative To Cigarettes.



THE REBIRTH OF CIGARS / WWW.DREWSTATE.COM



Handcrafted at
THE BALVENIE®
Distillery, Banffshire

DAVID STEWART, MBE *Malt Master, The Balvenie & Pioneer of Double Cask Maturation*

Handcrafted to be enjoyed responsibly.
The Balvenie Single Malt Scotch Whisky © 2016 Imported by William Grant & Sons, Inc. New York, NY.

Raise a Dram TO A LEGEND

We raise a dram to David Stewart, the man who has dedicated 54 years of his life to the *CRAFT & TRADITION* of Scotch Whisky.

Who *PIONEERED & PERFECTED* double cask maturation or “finishing” — a legacy most notably fulfilled in The Balvenie 12 Year Old DoubleWood.

His achievements have earned the recognition and respect of an entire industry, from whisky lovers around the world — and now, from HER MAJESTY QUEEN ELIZABETH II.

We raise a dram to David’s substantial contribution to our industry and the *REMARKABLE HONOR* of becoming a Member of the Most Excellent Order of the British Empire.

SLÀINTE MHATH.

THE BALVENIE®





MACANUDO



Inspirado

Created for a global palate,
Macanudo Inspirado defies convention.
Handcrafted with the world's finest
tobaccos, Inspirado delivers a unique,
international smoking experience.

BE INSPIRED.™

Macanudo Inspirado is now available
at fine tobacconists worldwide.

www.MACANUDO.COM



© 2016 General Cigar Co., Inc.

SURGEON GENERAL WARNING:
Cigars Are Not a Safe Alternative to
Cigarettes.

good life guide

Living well demands that we indulge in things that are of superior quality and excellent origin. This guide aspires to find and recommend the best of everything to aficionados of the good life.

style	31	THE CIGAR SHIRT
cigars	33	PUNCH CUTTERS
wheels	36	GENESIS G90
gourmet	38	BEEF WELLINGTON
time	41	DOWNSIZED WATCHES
places	43	BADRUTT'S PALACE, ST. MORITZ
electronics	46	TACTICAL FLASHLIGHTS
drink	48	TOP-DRAWER TEQUILA
sport	51	LUXURY POOL CUES
collecting	54	THE JOY OF MAPS



OR YOU COULD GIVE THE EXPECTED.



HAMMER + SICKLE MUSEUM SERIES
THEMUSEUMSERIES.COM



The Cigar Shirt

Baron Enrico di Portanova (Ricky to friends) was a man of outsized appetites, a multimillionaire jet-setter who considered sun, sex and spaghetti the best things in life. The heir to a Texas oil fortune, he owned a string of palatial homes, entertained a who's who list of the rich and famous and thought of his Lear Jet as a taxi. But the image for which custom clothier Harris Reiss remembers him best is a 1981 photo taken in Monte Carlo showing Baron Ricky smoking a cigar while styling an ascot under an over-shirt. Custom made by a tailor in Rome, it housed six cigars in slots across the breast. Reiss, who had an earlier career in cigar retail, first saw the picture in his youth. He retained the memory long enough to find the perfect cotton twill and engage the right artisan to recreate the look. Now Reiss offers it by custom order in five colors (including tobacco). It comes with room for accoutrements in the large waist pockets and the option to order the cigar slots to fit your favorite sizes.

Cigar aficionados have long sought clothing to accommodate their pursuit—not only with the traditional smoking jacket meant to absorb smoke, but through design features added as cargo space. While Ricky chose to wear his enthusiasm on his chest, smokers with a more reserved bent could always find a Savile Row tailor willing to hide special pockets for cigars, tools and even weapons within the confines of a business suit.

(See CIGAR AFICIONADO, October 2011.) The Baron's shirt was clearly a riff on a safari jacket, with overlong versions of the slots in which a hunter would normally keep his shotgun shells. Reiss's version (\$350) can be worn with or without a shirt underneath, comes in short sleeves as well as long and offers different collar and cuff treatments.

Another time-honored, cigar-wear option is the classic guayabera. Its main bona fide as smoking garb is that it has huge cargo pockets (typically across the front) and—oh yeah—comes from Cuba. As such, it is an unsurprisingly lightweight and casually fitted shirt. An identifying feature is the typically fanciful fabric detailing. (See CIGAR AFICIONADO, August 2012.) As most come in short sleeves they don't qualify as the over-shirt that Baron Ricky wore, however.

While Reiss's cigar shirt is made by a New Jersey tailor, he offers it to customers across the country, with delivery in four to six weeks (call for details). This will not be Reiss's last foray into cigar raiment. He is at work on a recreation of the piping-trimmed smoking jacket that the overly self-confident Hollywood producer Jack Woltz sports in the first Godfather flick. Happily, it won't come with a horse's head.

Visit harrisreiss.com

—Jack Bettridge



JURA Z6

A world first: P.E.P.®

Pulse Extraction Process
produces the perfect espresso

JURA took its inspiration from the world's best baristas for the Pulse Extraction Process (P.E.P.®). The result is a revolutionary technology that optimizes the extraction time, allowing even short specialty coffees like ristretto and espresso to be prepared with an intensity and breadth of aromas like never before.

The Z6 moves into completely new territory, taking the automatic specialty coffee machine to the next level. The state-of-the-art generation of coffee machines is an impressive showcase of Swiss innovation. It achieves a brand new standard of quality across the whole spectrum of specialty coffees, from the short, fiery ristretto to the popular, mellow flat white.

Coffee pleasure –
freshly ground,
not capsuled.



GIGA 5



XJ9 Professional



E8



A9

We offer a full range of JURA automatic coffee machines from \$799 to \$5,599.

Visit us at: www.1stincoffee.com

For expert advice call: 800-709-8210

Punch Cutters

A trend for light and thin designs reflects that cigar-accessory makers have wised up to the idea that a lot of smoking is done on the go. But the ultimate in travel-friendly cutters—a tool that attaches to a key ring and makes a perfect cut every time—has been around for generations. Now, punch cutters are getting some improvements that make them even more versatile and lightweight.

The punch cutter is a difficult-to-misplace tool whose cut offers a few perks, including that it's nearly impossible to screw up. You simply press the circular blades into the head of a cigar, turn gently, and voila! A small amount of cap is removed. Some cigarians prefer this perforation because it leaves much of the cap intact and feels smooth on the lips. The small hole not only concentrates smoke to the palate, but also exposes less of the binder and filler, thus reducing the chances of loose tobacco getting into your mouth. If you find the tiny ring results in tar buildup, puff slow. The other drawback is they work only on the flat head of a parejo. A figurado requires the head-lobbing ability of a guillotine or scissors cutter.

We looked at some novel takes on punches, each made in stainless

steel and including a mechanism to pop out the cut cap. New for 2016 is the solidly built Davidoff Duocut (far right, standing and prone, \$199). This punch includes 8 mm and 11 mm blades, with the former meant to cut smaller cigars and the latter intended for 50-plus ring smokes. Turn clockwise to expose the smaller blade and turn counterclockwise to extend the 11 mm.

The highlight of Adorini's Double Punch (left, standing and prone, \$45) are its 9 mm and 13 mm blades, which are manufactured in Solingen, Germany, renowned as "The City of Blades." Their edge is only 1/50th of a millimeter, making them ultra sharp, and the device is held together by a strong magnet.

Xikar's 007 Twist (\$45, silver, standing second from right) sports a 7 mm blade and weighs a mere 1.3 ounces. A mechanism locks the blade in two positions, giving you the option to bore a shallow or deep hole.

Now that you've found the perfect punch, just don't lose your keys.

Visit adorini.com, davidoff.com and xikar.com

—Andrew Nagy

JEFF HARRIS



Rocky  Patel

FIFTY-FIVE

HAND-MADE PREMIUM TOBACCOS

*** AGED TO PERFECTION ***





TWEET, FOLLOW OR VISIT AT:

...



WWW.ROCKYPATEL.COM



[ROCKYPATELPREMIUMCIGAR](https://www.facebook.com/ROCKYPATELPREMIUMCIGAR)



[@ROCKYPATELCIGAR](https://twitter.com/ROCKYPATELCIGAR)



[ROCKYPATELCIGAR](https://www.instagram.com/ROCKYPATELCIGAR)



Genesis G90

What makes one brand of car more special than another? Is it 22-way leather seats, hand-crafted wood accents? A 420-horsepower V-8? Or perhaps its hood ornament. Plenty will pay extra for the Mercedes-Benz tri-star or BMW spinner. But what about the winged badge adorning the new Genesis G90?

The name doesn't ring a bell? Genesis is the new luxury arm of Hyundai. Yes, that Hyundai, the same company that produces plebian models like Accent, Elantra and Veloster. It's not entirely new to the luxury game. It first used the Genesis name a decade ago on a midsize sedan aimed at the likes of the BMW 5-Series and Mercedes E-Class. And it was good enough to be named North American Car of the Year by a panel of 50 U.S. and Canadian journalists. It was followed by the even bigger and more lavishly appointed Equus.

Earlier this year, Hyundai spun off its luxury lineup, repurposing Genesis as the name of the new brand. And to confuse things a bit, the old midsize model became the G80. The larger model, aimed directly at the likes of the vaunted Mercedes S-Class, returns as the new Genesis G90. It's more than just a change of names, however. Hyundai has completely redesigned the car that badge is bolted to.

And it has pretty much all the things you'd expect of a car in this class. There are the 22-way massaging, heated and cooled seats, the wood accents and the big V-8. If you'd prefer, there's a more technically

sophisticated twin-turbo V-6 as well that delivers great mileage yet still manages 0 to 60 in five seconds, even with the full-size Genesis G90.

The new Genesis G90 deserves credit for its distinctive and handsome look. It's not just a European clone and, ironically, credit goes to the team led by Peter Schreyer, the one-time styling capo at Audi who now oversees design for all of the Hyundai empire. Its cabin is filled with all the classic luxury cues, though it doesn't quite match the array of high-tech safety and infotainment systems found on either the Mercedes S-Class or BMW 7-Series. Does that matter? To all but the most tech-centric shoppers, probably not. The more likely shortfall is the absence of those well-recognized badges and the prestige that goes with them.

Indeed, Genesis officials concede they'll need time—and a lot more solid products—to prove they're valid competition to the established luxury order. In the meantime, they're lifting a page from the original Lexus playbook. With a base price just under \$70,000, the G90 is a veritable bargain. Will S-Class buyers trade in? Not many. But Genesis has a good shot at grabbing first-timers who otherwise couldn't afford something this big or lavish. Add a suite of customer services, including valet pickup when the G90 needs service or repairs and Genesis just might prove itself a serious contender.

Visit genesis.com

—Paul A. Eisenstein

JAMESON®



BLACK BARREL
IRISH WHISKEY

BOLD NEW BOTTLE. SAME BLACK BARREL.

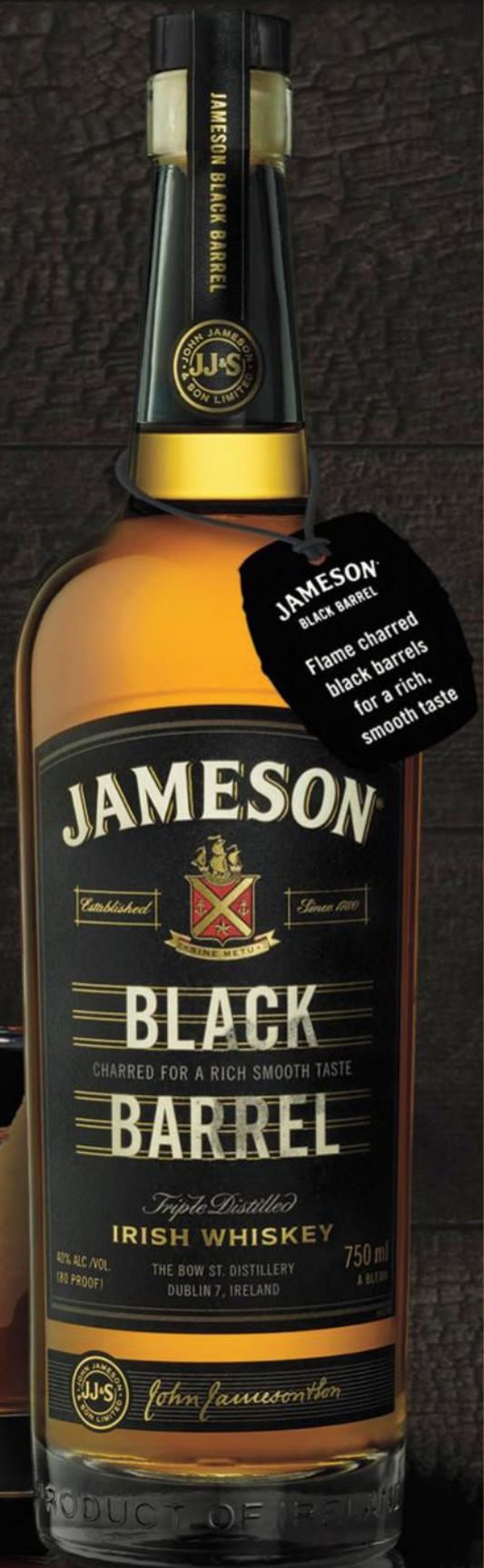
FLAME CHARRED BLACK BARRELS
FOR A RICH, SMOOTH TASTE.

ENJOY JAMESON BLACK BARREL IN A BOLD COCKTAIL

**JAMESON
BLACK BARREL
OLD FASHIONED**

2 pts. Jameson® Black Barrel
3/4 pt. Benedictine® liqueur
2 dashes Angostura® Bitters
2 dashes orange bitters

Combine ingredients into a mixing glass, add ice and stir until ice cold. Strain into an ice-filled rocks glass. Garnish with an orange slice.



JAMESON BLACK BARREL PROUDLY SPONSORS THE MOVEMBER FOUNDATION FOR THE 3RD YEAR
Creating bold conversations over a Bold Jameson Black Barrel Old Fashioned, the official cocktail of Movember

TASTE RESPONSIBLY.

JAMESON® Irish Whiskey. 40% Alc./Vol. (80 Proof). Product of Ireland.
©2016 Imported by John Jameson Import Company, Purchase, NY



Beef Wellington

Sunday dinner was looming, and this was an important one, celebrating my lovely wife's birthday with a large contingent of family. I offered to prepare the feast. "What would you like?" I asked. "Beef Wellington," came the reply. At first it was a jest—this is a complex, difficult dish, a tenderloin of rare beef wrapped like a Christmas gift in a cloak of puff pastry, with treasures buried within. But I enjoy a challenge, and I like to cook. Game on.

To prepare Beef Wellington, one must first understand Beef Wellington, and at first glance it seems like an impossible dish, the meat version of a ship in a bottle. How do you get rare steak within crispy pastry? It's a famous dish, taught in culinary school, and its origins are contested. Some claim it was named for the first Duke of Wellington, Arthur Wellesley, who defeated Napoleon in 1815. Others say that's bunk.

"The origin of this classic dish is hugely debated," says Chef Ashfer Biju, who added Beef Wellington to the menu at his Perrine restaurant at The Pierre Hotel in New York City. "Our recipe dates back to the early 1940s where this dish made its grand entrance on the New York food scene and was made very popular. I have repeatedly seen a statement that the dish has got nothing to do with Duke of Wellington."

There is even confusion over how it is made. The traditional Beef Wellington combines beef, a minced mushroom creation known as duxelles and pâté with puff pastry, served with a rich sauce, while British chefs such as Gordon Ramsay prepare a version with prosciutto, which they dub "Parma ham." Ham and beef are odd bedmates in my book, so I stuck with tradition. My journey began.

My first step was preparing the duxelles, which are minced mushrooms that are squeezed dry of their water, then cooked long and

slow with shallots and butter, resulting in a fine texture and intense flavor. It's not a quick process. After that, I seared the meat, an entire filet mignon. You just want a touch of color on the outside, and you must not overdo the meat; chef Biju recommends stopping at 110 degrees, which is quite rare. (It will be cooked more later.) The meat is then cooled to room temperature. While the meat is resting is a fine time to start your sauce; I opted for a classic French brown sauce from *The Joy of Cooking*, a decadent combination of shallot, butter and beef broth—make your own, it's not hard—which always is a hit. And don't worry about all the butter; Beef Wellington is definitely a cheat-day dish. Have salad the next day. Or for the next week perhaps.

When the beef is cool, you begin assembly. Roll out your puff pastry, place a thin layer of duxelles upon it and then put the beef on top. A smear of pâté on the beef (chef Biju opts for mustard instead, giving it a lighter character), then a thicker layer of duxelles, followed by the wrapping of the pastry. Slice vents, like a loaf of bread, then pop into the oven (which you remembered to preheat) and cook for about 12 minutes at 375 degrees. You want medium rare meat and golden brown pastry.

Wellingtons made by pro chefs look gorgeous, perfectly pink and tender meat cloaked in a tightly fitting wrapping of pastry. "It sells out in no time," says Chef Biju.

And my amateur Wellington? The steak was properly pink, the flavors sublime, but the pastry looked a little deflated. It was a hit nonetheless, and my wife was suitably happy. While it wasn't a picture-perfect moment for my Wellington, with a little practice it's certain that this dish won't be your culinary Waterloo.

—David Savona

For men who don't
need GPS
to know where they stand.



Saxon One

It's our rough edges that testify real character.

The Saxon One with its bold, timeless design lends this conviction a new form: elegant, dynamic, distinctive. And created with exactly that perfection which has made the predicate "Made in Glashütte" into a world-famous promise of quality.

Saxon One · sweep minute stop chronograph · 6420-04

MADE FOR THOSE WHO DO.



Tutima
GLASHÜTTE/SA

TO OBTAIN FURTHER INFORMATION IN NORTH AMERICA, PLEASE CONTACT

Tutima USA, Inc. • 1-888-462-1927 • info@tutimausa.com • www.tutima.com

*A Tradition
you can count on
for a long time to come.*

LA PALINA
EST. 1896

*La Palina introduces the following products to our family
of fine cigars: LP Nicaragua, El Año, and Illumination.
In the meantime, we have no idea who the guy in the ad is.*

See what can fall into your life at: lapalinacigars.com



NEW RELEASES

LP Nicaragua

El Año

Illumination





Downsized Watches

As they say, what goes up, must come down. After decades of ever increasing dimensions, pushing past 50 mm in some cases, a few watch brands are exploring the under 40 mm realms for guys that prefer a subtler, more classic look.

In the 1990s, men's watches typically hovered in the 37- to 39-mm range, even then slightly larger than vintage dimensions. But in the 2000s, bigger is better ruled. Like all style trends, you can only take it so far before tastes start moving in the other direction. So, while brawny superhero watches are still here to stay, you don't have to feel out of step if you prefer the comfort and elegance of a smaller wristwatch that channels a retro vibe.

IWC's Pilot's Watch Automatic 36 (36 mm, \$3,590) has piqued the curiosity of collectors who are showing growing interest in vintage watches. This classic pilot model resembles the brand's Mark pilot watch series, which dates back to 1948. The clean, legible dial sticks to the basics: hours, minutes, seconds and a rapid advance date display. A soft-iron inner case shields the robust automatic 35111 Caliber from harmful magnetic forces.

Thirty-six was also a magic number at Tudor, which launched the Heritage Black Bay 36, a smaller version of its classic Black Bay Heritage

dive model that pays tribute to that brand's historic sport watches.

Like IWC, Omega expects its Seamaster Planet Ocean 600M Master Chronometer 39.5 mm (\$21,000) to attract both women who go for the boyfriend-watch look and men who prefer a more streamlined dive watch. This midsize addition to the Planet Ocean range is powered by the highly antimagnetic (resistant to 15,000 Gauss) Calibre 8801, which you can admire through the sapphire case back, a rarity for a diving watch that is water-resistant down to 600 meters. The case is made from Omega's proprietary Sedna Gold, a special scratch-resistant pink-gold alloy, and it's fitted with a bezel made of brown Ceragold—brown ceramic seamlessly filled with liquid pink-gold markings.

If sport watches just aren't your thing, Nomos has introduced a new Tetra powered by its automatic DUW 3001 workhorse movement, which launched last year. The 33-mm square Tetra case paired with Nomos' signature minimalist dial is perhaps the purest expression of the German brand's trademark Bauhaus style, for the man who lives by the motto: "Less is more."

Visit iwc.com, nomos-glashuette.com, omegawatches.com and tudorwatch.com

—Laurie Kahle

CLASSIC
NEVER GOES OUT OF
STYLE



villiger CIGARS
NORTH AMERICA

Heinrich Villiger

#theoriginalclassic



Badrutt's Palace, St. Moritz, Switzerland

There are ski towns—and then there is St. Moritz, the birthplace of winter tourism, the spot where the ski vacation was invented. Bobsledding was created here. The town has on-snow polo season, followed by the “White Turf,” a month of wintry horse racing. St. Moritz has held the Winter Olympics twice, and looks to bid for 2026. In 2017, it will host the World Alpine Championships—for the fifth time.

But St. Moritz has been a winter haven for “only” a century and a half. For two millennia before that it was already a spa and summer vacation hotspot. Then, in 1864, the town’s most famous hotelier and host, Johannes Badrutt, introduced winter tourism by staying open past the fall. His spirit lives on today in one of the world’s grandest resorts, Badrutt’s Palace, still in the family, five generations after the original owner.

The palatial building lives up to its name, occupying nearly five acres of prime real estate, immediately between ski slopes and lake in the pedestrianized old town. Every luxury boutique, watch and chocolate shop of note in town is either in the hotel or within a couple of blocks. Every guest arriving at the train station is met by a Badrutt’s Rolls Royce.

Badrutt is seemingly frozen in time with uniformed captains, nearly three staff members per guest, live pianist and harpist, afternoon tea, extensive tableside preparations like Steak Diane and Crêpes Suzettes in the main dining room, and smoking rooms. But the resort has quietly kept pace with modern luxury. Wide swaths of rooms are completely

renovated annually, many with full outdoor balconies with seating and stellar Alpine views. Every room is uniquely adorned with original art, mini-bars are complimentary and so is a spectacular breakfast spread. But the biggest addition was a huge underground spa and health center, a three-year project that added an enormous indoor and outdoor pool, hot tubs, state of the art treatment rooms, a yoga studio and a variety of saunas, steam rooms, an ice room and experiential showers. The hotel operates a full-service kids club, and offers ice skating, curling, in-house ski rental and a ski school office in winter. In summer there is tennis and Badrutt’s runs its own sailing school.

Two blocks away, it owns Chesa Veglia, a 1658 farmhouse that is the oldest building in St. Moritz. It has been carefully converted into three hotel restaurants, showcasing Italian, grill and Swiss alpine cuisines, along with two bars. The Palace itself has the formal main dining room, plus in winter a seasonal outpost of famed chef Nobu Matsuhisa’s Matsuhisa, and the King’s Club, one of Europe’s oldest and still chicest nightclubs.

For cigar lovers, the hotel has an opulent and cigar-friendly lounge, set within the hotel’s Renaissance Bar, featuring a wide selection of hand-made smokes, plus additional humidors with an even broader list—all of which will keep you warm on a winter’s night.

Visit badruttspalace.com

—Larry Olmsted



ELEVATE YOUR
TASTE
WITH OVER
150 YEARS
OF CRAFTSMANSHIP

Created in 1862, BACARDÍ® Ocho remained the sole reserve of the Bacardí family for seven generations. One of the oldest private rum blends, this limited-supply, golden sipping rum can be found in the world's best bars and retailers.

BACARDÍ 8 AÑOS
RUM OLD FASHIONED



2 PARTS BACARDÍ 8 AÑOS
2 DASHES ANGOSTURA® BITTERS
1 SPLASH OF WATER
1-2 TEASPOONS OF SUGAR
1 ORANGE ZEST

METHOD

In an Old Fashioned glass, combine sugar, water and Angostura® Bitters; stir with a bar spoon. Add BACARDÍ 8 Años and several large ice cubes. Stir repeatedly. Express an orange peel over the drink to release the citrus oils before placing it into the cocktail to finish.



BACARDÍ®

Tactical Flashlights

I'm not a survivalist. In the occasion of a zombie apocalypse, I would likely be the first casualty. Without a steady infusion of Robusta, what's the point? So imagine me, avowed prey, scrolling through online forums populated with hunters, former-Marines, and doomsday preppers.

Before I began my search, I owned one flashlight—if you count an iPhone—and I wouldn't have dreamed that a flashlight could summon help, stun an assailant or batter him senseless. My friends, I have seen the light, and it is bright.

So what makes a flashlight tactical? First, it's much brighter than your average plastic clunker. Tactical flashlights typically feature LED bulbs rated at 1,200 lumens—that's about as bright as your vehicle's high-beams, compressed into a five-inch baton. Units bundle preprogrammed modes, ranging from low-, medium-, and high-beams, a strobe function suitable for a rave and an SOS mode which blinks Morse code. All of which may seem like overkill, if you only use a flashlight to find the fuse box when the lights go out—but nonetheless cool.

The casing is like something out of *The Terminator*. Forget the plastic tube of three-volt batteries. A tactical flashlight features aircraft-grade aluminum or machined-stainless steel with rechargeable lithium-ion batteries. You can telescope the lens to flood a space with light or throw a concentrated beam on a single object.

The edges are beveled such that the flashlight can be weaponized, should the occasion arise.

And, thanks to airtight casing, you

needn't worry about your assailant's viscera (or water) permeating the unit.

I tested units from three of the top tactical flashlight vendors, N-GAGE, EcoGear and Solaray. The truth is, despite subtle innovations, they're remarkably similar in specs, design and pricing. At \$50, the N-GAGE NGPRO-12 Flashlight Kit is probably the best value of the trio. It comes with a nylon belt carrying case and a surprisingly bright solar-powered keychain unit. It also integrates the latest LED tech, which supposedly produces 20 percent more lumens. (In practice, it's about as bright as the others.)

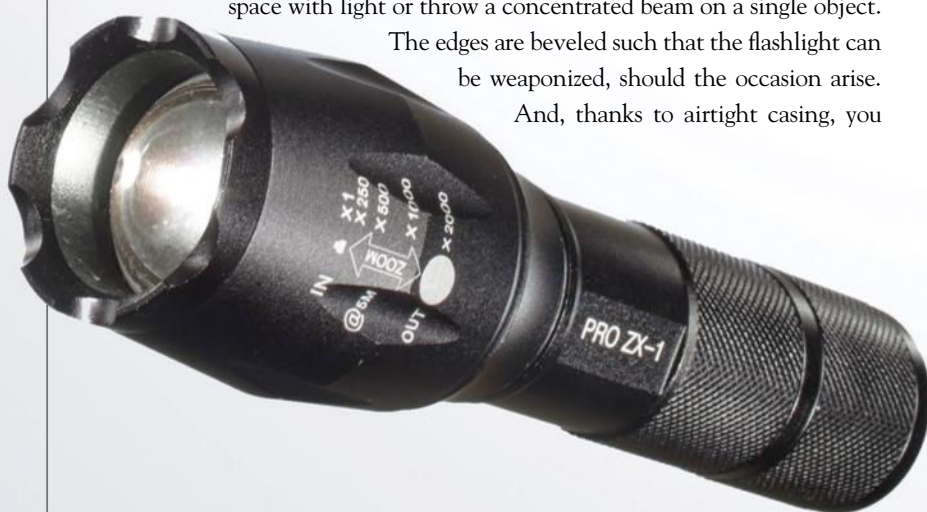
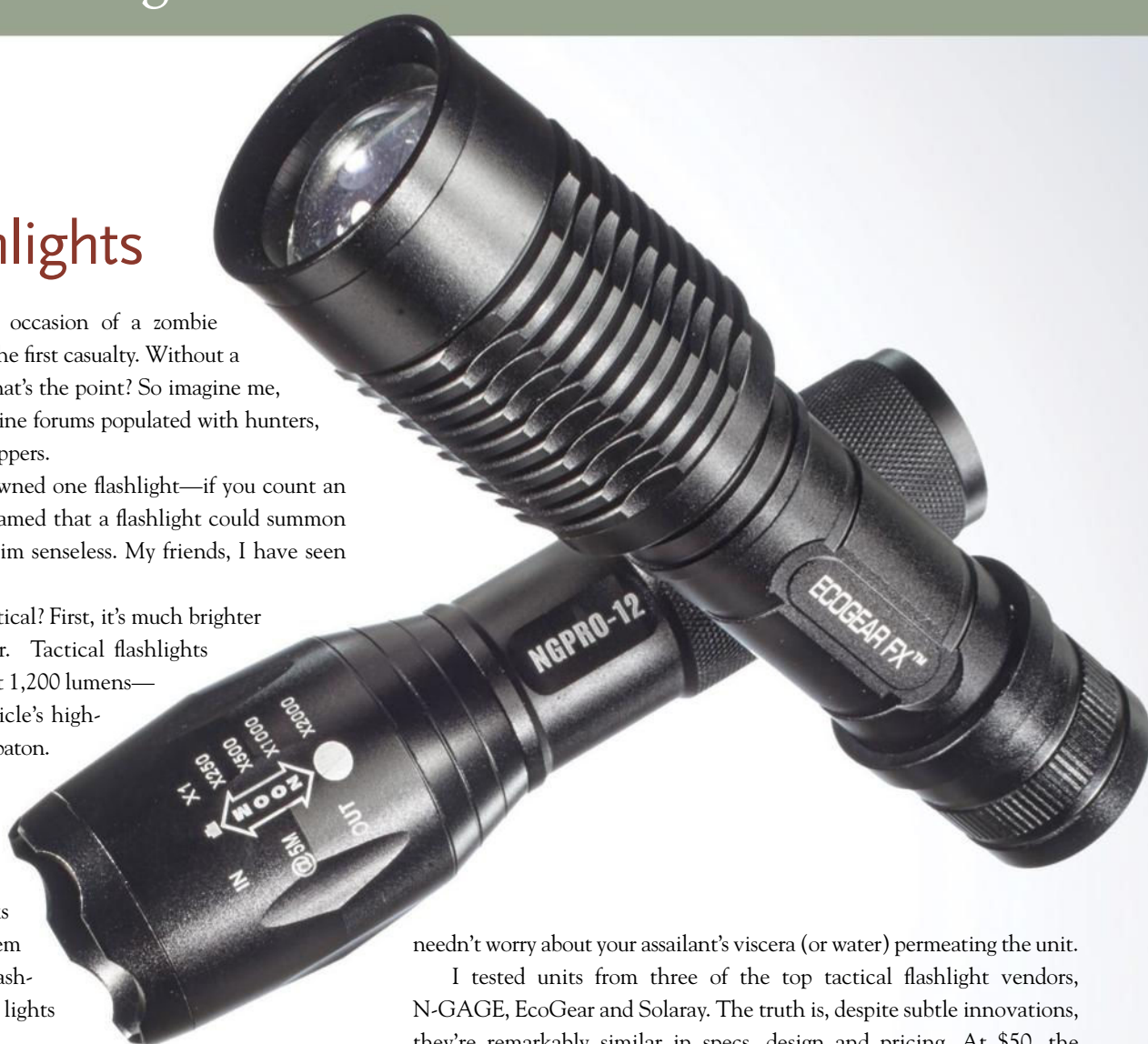
The Solaray ZX-1 Flashlight Kit (\$60) looks remarkably similar to the NGPRO—so much so that I often confused the units—however, the texturing on the barrel gives the best grip. Solaray claims to use a special reflector design that enhances the intensity and distance of the beam, but, again, they're all pretty damned bright.

Finally, EcoGear FX offers TK130 LED Flashlight Kit (\$55), my personal favorite if only because it appeals to my vanity: The TK130 is used by the FBI, Homeland Security, Special Forces and a host of other law enforcement. It also has a distinctive look. The body is compact and angular, with ribbing along the sides that makes it look like an assault rifle. It even comes with a pocket-sized flashlight that packs a wallop.

The truth is, you don't have to be a doomsday prepper to want a tactical flashlight. Sure, they're—pardon the pun—flashy. But they're also a conversation piece, which is more than I can say for my aging iPhone.

Visit ecogearfx.com, n-gageproducts.com and solarayproducts.com

—Will Fenton



RICHARD MILLE

A RACING MACHINE ON THE WRIST



CALIBER RM 63-02
WORLD TIMER

RICHARD MILLE BOUTIQUES

St. Regis Resort, Aspen (970) 300-3318 | Bal Harbour Shops, Bal Harbour (305) 866-6656
Rodeo Drive, Beverly Hills (310) 285-9898 | The Shops at Crystals, Las Vegas (702) 588-7272

Coming Soon to Brickell City Centre

www.richardmille.com



Top-Drawer Tequila

The nose has the unmistakable Tequila tang, but with so much more. And once it arrives in the mouth this tasty dram has none of the earmarks of the lick-the-salt-bite-the-lime Tequilas you might remember from an errant foray into the spirit on spring break. Caramel, truffles, orange peel, black pepper and earthy bread dough dance on the palate. This is the first issue of Casa Noble's Colección del Fundador, an organic spirit, triple-distilled, aged in French oak for five years and given a sixth-month finish in Mondavi Cabernet Sauvignon casks. It also has a familiar price: \$1,200.

Since the advent of the extra añejo category (aged more than three years), Mexico's national quaff has taken on a new character of connoisseurship more in line with the swizzle-sniff-and-sip set than for boisterous session drinking. And, of course, the new high-end suggests many opportunities for pleasant cigar pairings. But if you gravitated to Tequila for low price points, you'll be disappointed. The \$100 barrier has long since been blown by. Increasingly available, Patrón Piedra settles in at \$400 and whispers of butterscotch, hot peppers, tobacco and cinnamon. Tears of Llorona (\$350) combines Scotch, Sherry and brandy maturation to tease out notes of cocoa, caramel, vanilla, cherry and grape. Three-fifty is a popular tab in the extra añejo crowd, shared by: Don Julio Real, which melds lemon with chocolate and caramel; the creamy, flowers of Casa Herradura (the first in the category); the crisp but chocolaty Don Julio and the woody, spicy and sweet Partida Elegante.

Not to worry though. There's room to move south on the price scale and still find the exquisite. Avion's Reserva 44 (\$150) is another caramel explosion that also manages the spices of Mexico, as well as evergreen, mint and cocoa. The high-end expression from the most familiar name in Tequila—Jose Cuervo—is Reserva de la Familia (\$150, you can pay four figures for designer bottles, however). It brings complexity to the brand, with pimento, flowers, brandy and vanilla. You can also join the extra añejo movement for a—dare we say?—measly \$100 with Espolón. It's a breathy, floral, fruity drink, with honey, tobacco and a touch of cotton candy.

But high-tariff Tequila doesn't always come in shades of brown. Casa Dragones Joven (\$275) melds new-make spirit (*joven* means young) with extra añejo and is filtered for texture and to remove color. The result is silky smooth and full of vanilla and rosy flowers. Let's put it this way: you won't be reaching for the salt shaker.

—Jack Bettridge

FOUR SEASONS IS COMING TO NAPA VALLEY

Twenty Private Residences
One Incredible Resort & Winery

www.napaluxuryliving.com



FOUR SEASONS
RESORT AND RESIDENCES

707-341-3166



EACH BRUISE WAS A LESSON, EVERY SCAR HAS A STORY.

Luxury Pool Cues

Get one thing straight. If you can't shoot pool, a custom-made cue won't help—even the Pechauer 2016 People's Choice cue—with its 910 inlays, including snakewood, two-carat diamonds, ivory, silver and a price tag of \$35,000. But if you have a facility for manipulating colored spheres over cool green baize, a personalized cue may take you up a notch. It's the firm hit of the leather tip on a phenolic resin ball. If the cue is right, it feels like an extension of the hand that guides it.

There's a curious paradox: pool players often gaze at the colorful elements in the butt end of the cue, but it's the other end—the shaft—that pockets the balls. "You can make the butt out of anything you want, but it's important to keep in mind that the functionality is most important," says Brian Roeder, standing before several wall racks full of cues at Blatt Billiards on 330 West 38th Street in New York. "Make sure that the cue has balance. Also, you want a cue that is made of maple wood. With the length of the pool cue and the weight of the billiard ball, maple is a hard enough wood for the taper [of the shaft] to be thinner."

What about weight? "Weight is a personal preference," Roeder explains. "The weight is typically 18 to 21 ounces. A better player may use a lighter weight to get more finesse." Speaking of finesse, Steve Roeder adds, "The best players want a soft or super soft tip. The softer the tip, the greater finesse and accuracy."

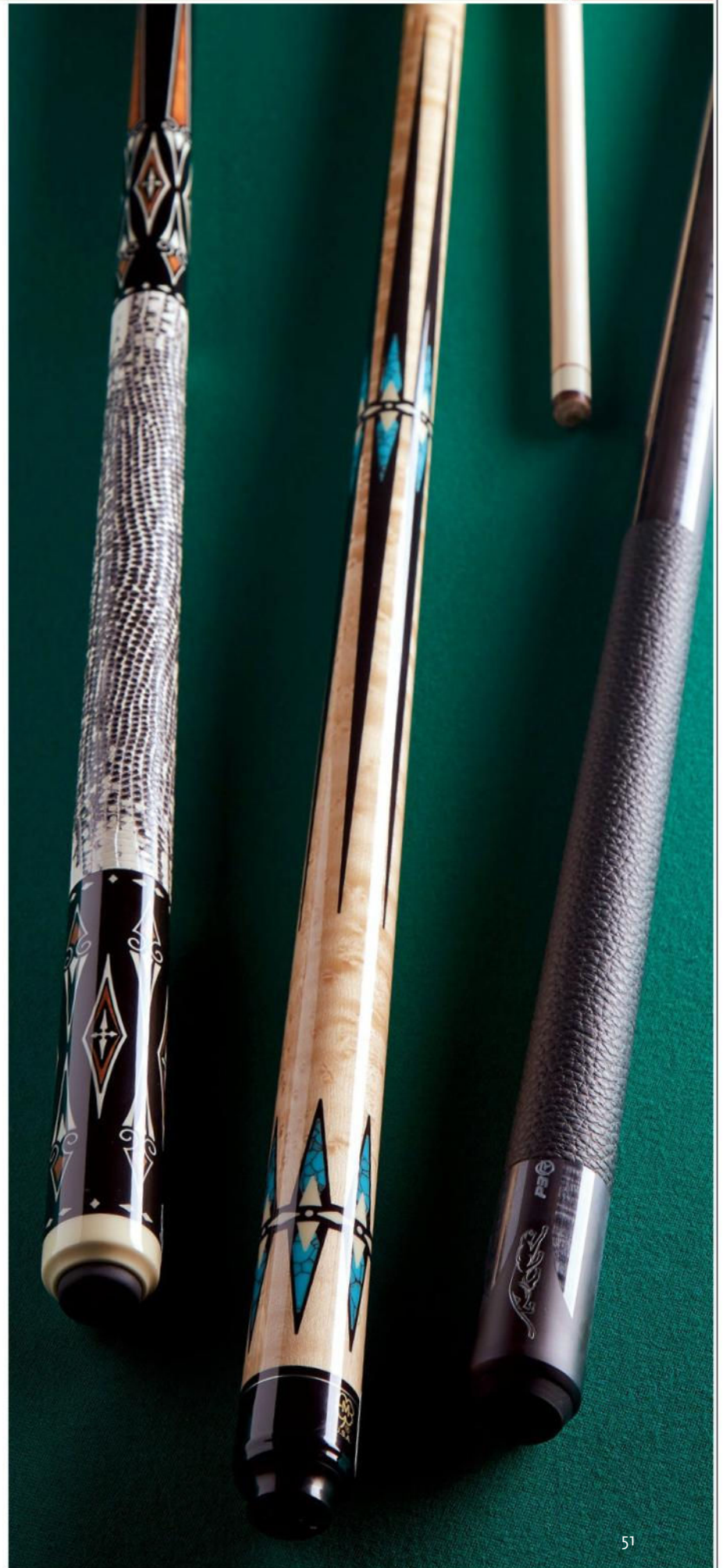
Steve walks to a glass case in which cues are kept at 75 degrees and 55 percent humidity to keep the wood from warping or expanding. From this "cue humidor" he extracts a Pechauer with a snakeskin handle, mahogany wood, ebony and mother-of-pearl inlays. This pool weapon of the highest order fetches \$6,500. "But the average good quality cue goes from \$250 to \$1,500," he says.

Then he shows a McDermott cue for \$695 with turquoise wood with ebony inlays on a maple butt. "The cost goes up depending on the materials used, such as an Irish-lined wrap or leather wrap. The cue maker is an artist."

Some players are queuing up in search of something different from such established brands as Pechauer, McDermott and Viking. "Predator is making carbon fiber cues for the younger generation," Brian points out. "They are trying to be the most innovative brand, I would say the sexiest brand. They came out with what they want to be the brand with a carbon-fiber shaft that will last you forever. It's \$1,400." Whatever your preference in balance or design, trust that some cue maker has thought of it.

Visit blattbilliards.com, mcdermottcue.com, pechauer.com, predatorcues.com and vikingcue.com

—Kenneth Shouler





Hennessy

V.S.O.P.

Hennessy
V.S.O.P.
Privilege
COGNAC
JAS HENNESSY & CO COGNAC FRANCE

Hennessy

V·S·O·P *Privilège*

HARMONY.
MASTERED FROM CHAOS.

Never stop. Never settle. Since 1765.





The Joy of Maps

Who knew a continent could have a birth certificate? Well, “America’s Birth Certificate” is the unofficial name of the 1507 Martin Waldseemüller Map, the first to depict America as a continent and name it, and in effect redraw the world. In 2003 the Library of Congress paid \$10 million for it, a record for a map. Then there’s the famed John Mitchell Map—also known as the red line map—used to determine the shape of the United States during the 1783 peace treaty negotiations. Appraised at \$27,000, it’s one of just two copies; one is in the British Museum, the other is in the private collection of Murray Hudson, aka the Map Man, who owns the largest private cartographical collection in the world.

Though Hudson’s Antique Maps, Globes, Books & Prints takes up most of tiny Halls, Tennessee, an hour-and-a-half drive from Memphis, and seven hours from Dallas and Chicago, collectors travel from all over to see Hudson’s four shops filled with 24,000 or so maps, 760 globes, 6,700 books and 2,700 prints. And if you’re willing to pay more for one than Hudson did, he’ll probably sell it to you.

“The majority of people that collect maps have some sort of connection, a connection from any point of view,” says Marti Griggs, who, with her husband Curt, publishes the online Antique Map Price Guide, a great place to start learning about map collecting. Their recent book *Collecting Old Maps* contains a chapter on spotting forgeries and fakes.

“Curt and I started collecting because we were amazed we could hold something in our hands more than 400 years old,” she adds. And they’re affordable, too: collectors can find 15th or 16th century maps for \$200, \$300 to \$4,000, labored over by renowned Renaissance artists such as Albrecht Dürer or Van Dyke.

Hudson got into antique cartography in 1964, as he finished up a class in Oxford, England. While searching for gifts he walked into Sanders, a local print and map shop “thinking I was going to buy prints of cathedrals and English-looking countrysides,” he says. “I saw the maps and I didn’t buy a single picture. I bought 52 maps. It was love at first sight. They’re just as addictive as the prints but have real places.”

Hudson’s fascinated with the Mississippi River, but he’s a sucker for the unusual, like an early 20th century map of Germany that touts the nation’s natural beauty. While the topographical features may still be largely intact, war and politics have redrawn the borders at least twice.

The Griggs’ website is www.collectingoldmaps.com, and Hudson’s is www.antiquemapsandglobes.com. And if you’re willing to travel to Halls, Hudson is willing to give you a personal tour of his four-building complex. “I’m a great bullshitter,” he says. “I recently went to a show and I did not sell a single, solitary thing. I might have talked myself out of it.”

Visit antiquemapsandglobes.com and collectingoldmaps.com

—Phil Scott

MONTECRISTO®

PILOTICO

FROM SEED
TO SUITCASE TO SUBLIME



 @TheCigarLife

 Facebook.com/TheCigarLife

 MontecristoSocialClub.com

 MontecristoPilotico.com

SURGEON GENERAL WARNING:
Cigar Smoking Can Cause Lung
Cancer And Heart Disease.



MONTECRISTO®



THIS IS HOW WE ROLL.



 **HYUNDAI** Santa Fe Sport



The 2017 Hyundai Santa Fe Sport earned the highest 5-Star Overall Safety Rating from the National Highway Traffic Safety Administration.

 **HYUNDAI**
Assurance

BuyHyundai.com

America's Best Warranty
10-Year/100,000-Mile
Powertrain Limited Warranty

Government 5-Star Safety Ratings are part of the National Highway Traffic Safety Administration's (NHTSA's) New Car Assessment Program (www.safercar.gov). America's Best Warranty based on total package of warranty programs. See dealer for LIMITED WARRANTY details. Hyundai is a registered trademark of Hyundai Motor Company. All rights reserved. ©2016 Hyundai Motor America.



THE SEASON OF

CARBONE

Mario Carbone is about to take over one of dining's grandest stages, the site of the former Four Seasons Restaurant

BY MARSHALL FINE
PORTRAIT BY MATT FURMAN
GROOMING BY LISA-RAQUEL

Chef Mario Carbone, standing in the dining room of his original Carbone restaurant in downtown New York City.



If

you passed him on the street

in any of Manhattan's envelope-pushing downtown neighborhoods where his restaurants are located, you might not give chef Mario Carbone a second look. He could be any hipster in a denim jacket and plaid shirt, sporting a second- or perhaps third-day growth of beard under dark, friendly eyes, a spotless, uncreased baseball cap perched on his neatly trimmed head like a crown. • But, at the age of 36, Carbone is something else entirely: a rising star in the New York restaurant firmament. Only a few years removed from opening his first restaurant with the company Major Food Group, Carbone and his partners now have 12 eateries to their credit, including Carbone, the New York restaurant that has made its namesake a culinary comet. • Now Carbone and his partners are poised to make the boldest move in their still-young careers: taking over the iconic

Philip Johnson–designed restaurant space formerly occupied by The Four Seasons Restaurant, in Manhattan's landmark Seagram Building.

"That's the pinnacle," Carbone says of The Four Seasons. "I mean, I played baseball as a kid—but I never thought I'd be standing on home plate at Yankee Stadium. That's what this is like."

"This is why we play the game—for big, exciting opportunities like this," says Jeff Zalaznick, one of his partners in Major Food Group. "It's definitely daunting, because it's a huge project, with a huge amount of history and significance. Those are all reasons why we wanted to do it."

Carbone (who opened his first restaurant just before he turned 30) once worked under the tutelage of superstar chefs such as Mario Batali and Daniel Boulud. Now he counts them as colleagues and peers. The fact that he is accepted as an equal by his mentors and idols still blows his mind a little bit.

"I've gotten to know Jean-Georges [Vongerichten]—someone I never worked for—and to have a social relationship with someone like that is amazing," Carbone says. "Mario, Daniel—to have these guys who pushed me see me as a colleague is really an honor. I'd give a week's paycheck just to have dinner with Daniel and understand what's going on in his head."

And when one of his interactions with the reigning giants of the food world also features a good cigar, so much the better. As it happens, Carbone's first encounter with a truly memorable cigar occurred at the intersection of fine food and fine tobacco.

It happened after a languorous meal at The French Laundry, Chef Thomas Keller's multi-Michelin-starred outpost of French cuisine in Yountville, California, north of San Francisco Bay.

"It was this long, extraordinary lunch and, afterward, Chef Keller invited us to his courtyard for dessert," Carbone recalls, sitting in the backroom of his Greenwich Village restaurant after a recent lunch rush. "I didn't realize Chef Keller had a cigar collection but, before dessert, he took me in and showed it to me." [For more on Keller, see page 77.]

"He had pre-embargo Cubans. I had a Partagás robusto—and I smoked the shit out of that cigar. I had smoked enough to appreciate a good cigar like that. But I also loved the story of the cigar even more, that it was a pre-embargo Cuban."

Cigars, the mild-mannered Carbone says, provide "a great moment of calm. It feels like an hour when nothing can be thrown at you, when you shut down a little and just relax."

"Whether he's into something or not, Mario is generally a curious person—but he's very into cigars," says his partner, Rich

Torrise, who met Carbone when they were both students at the Culinary Institute of America, quaintly referred to as CIA. "He's been teaching me about cigars, how they create a time where you can stop and enjoy the moment a cigar creates. These days, a moment like that needs to be planned a little—you've got to have it dialed in. Mario gets into a mindset where he can create that moment with a cigar."

The cigar moments happen "maybe weekly," Carbone says, because his restaurants keep him too busy to do it more often. Carbone and his partners, Torrise and Zalaznick, operate as the Major Food Group, with 12 restaurants under seven distinct brands. Beside its flagship Greenwich Village location, Carbone has self-named outposts at Aria in Las Vegas, as well as in Hong Kong. Parm, the casual sandwich shop Carbone and Torrise created, has five locations in New York City, including Yankee Stadium.

There's also Dirty French (their take on a French bistro), Santina (coastal Italian, leaning toward seafood and vegetables), Sadelle's (a bakery whose dinner menu emphasizes fish and Russian caviar) and ZZ's Clam Bar (the name says it all)—each located in Manhattan.

The cornerstone of this burgeoning culinary empire is the original Carbone, the Thompson Street restaurant that took old-school Italian-American cooking from the New York of the 1950s and added 21st-century magic to the dishes. The restaurant, with its red-and-black linoleum tile floor, is like a time machine, carrying the diner back to another era. Servers wear maroon tuxedos, the playlist is all Rat-Pack-era hits and the menu is filled with Italian-American staples like veal parmigiano, chicken scarpariello and pork chops with vinegar peppers. (The prices—north of \$60 for some of those entrees—reflect both the quality of the ingredients and the massive portions of each dish.) Carbone takes dining into a sensual realm well beyond the matter of the food on your plate.

When it opened in 2013 (in a space long-occupied by the Rocco Restaurant, whose cuisine inspires the food of its successor), the new eatery earned a three-star review from *New York Times* critic Pete Wells,



Meatballs in red sauce



Cherry pepper ribs



Carbone's Italian-American fare is inspired by the food the chef dined upon in his youth. Zuppa di pesce is a traditional seafood soup.

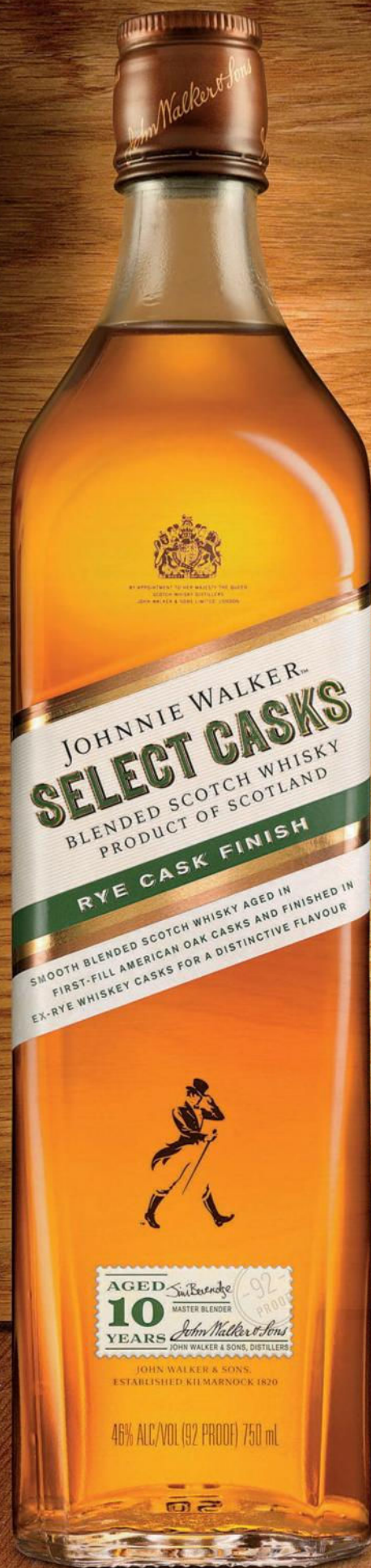


Carrot cake



John Walker & Sons

BLENDING SCOTCH WHISKY



PLEASE DRINK RESPONSIBLY.

JOHNNIE WALKER SELECT CASKS Blended Scotch Whisky 46% Alc/Vol ©2016 Imported by Diageo, Norwalk, CT.



**“SCOTCH MEETS RYE,
VANILLA MEETS SPICE AND
PATIENCE MEETS INSPIRATION.”**

Jim Beveridge

JIM BEVERIDGE - MASTER BLENDER

46% ABV

AGED 10 YEARS

TM

FOR THIS LIMITED EDITION SCOTCH, THE JOHNNIE WALKER BLENDING TEAM EXPERIMENTED WITH AGING SCOTCH WHISKIES IN FIRST-FILL AMERICAN OAK CASKS AND FINISHING THEM IN EX-RYE WHISKEY CASKS. THE RESULT IS A WHISKY THAT COMBINES THE BEST OF SCOTTISH DISTILLING WITH MATURATION IN AMERICAN OAK CASKS.



JOHNNIE WALKER.
KEEP WALKING.

JOHNNIEWALKER.COM



ESCAPE TO PARADISE

CARBONE'S GROWING EMPIRE

Restaurants Owned by Major Food Group

Carbone
(New York, Las Vegas
and Hong Kong)

•
Dirty French

•
Parm (five locations)

•
Sadelle's

•
Santina

•
ZZ's Clam Bar

•
Unnamed (Site of the
former Four Seasons
Restaurant, opening soon)

All are in New York City, unless noted

who called it “a fancy red-sauce joint in Greenwich Village as directed by Quentin Tarantino, bringing back the punch-in-the-guts thrills of a genre that everybody else sees as uncultured and a little embarrassing, while exposing the sophistication that was always lurking there.”

Chef and restaurateur Mario Batali has eaten at the restaurant “many times.” A longtime mentor to the chef, Batali says Carbone is “smart and whimsical. They offer variations on classic Italian dishes, using a lot of both Italian and American ingredients. And it’s very, very tasty.”

The restaurant’s dedication to tradition springs from its namesake. “As a chef, Mario is all about the classics,” says partner Zalaznick. “Mario sees it as his goal in life to take all the great Italian dishes, the heart and soul of New York, and bring them back to life. It will be the way people remember the food of the original places, but better than any dish they ever had.

“That approach comes from a soulful place. He’s taking dishes we, as New Yorkers, have memories of, accurate or not, and he’s bringing them back better than they’ve ever been.”

While his restaurant may offer affectionate nods to a bygone era, Carbone is quick to point out that there is nothing ironic or mocking in the approach that he and his partners take.

“First and foremost, it’s not a joke—it’s not a shtick,” Carbone says. “This is a real culture. This kind of cuisine only lasted for a short period; we’re celebrating mid-century Italian-American cuisine, the first and second generation of Italian Americans, when they really put their stamp on the country.

“There are a lot of others who go into it as a kind of cartoon shtick. For a long time, this cuisine was a joke—reduced to spaghetti and meatballs. But this is a serious, real thing. We’re showing what it really was. This restaurant is really about the food of my childhood.”



Major Food Group partners Rich Torrisi, Mario Carbone and Jeff Zalaznick in Carbone.



The Four Seasons Restaurant, a New York icon, will be renamed and reinvented by Major Food Group.

Growing up in Queens, Carbone was always drawn to cooking: “I was a little kid in the kitchen with my grandparents,” he recalls. “I was always enamored of that. When my family would go to a restaurant, I was curious about how things happened; I was always wide-eyed. When I was in high school, I needed pocket money so the natural first job for me was in a kitchen. This was a little before it was cool to do this, so I had to lie to my friends about what I was doing.

“Those local restaurants were where I got the first feel of a professional kitchen environment. That’s where I learned about the rush that goes with working in a kitchen, with

firing tickets and everything else that’s part of cooking professionally.”

If Carbone was drawn to food, he also had a clear eye about his own future from an early age: “I was a poor student in high school,” he says flatly. “So I had two options. I could go to some mediocre college and make a mediocre life for myself. Or I could try to be a professional chef, which was an unorthodox choice. No one in my family had ever done that. Figuring that my other choices sucked, I went with the interesting choice to see what happens.”

He went to CIA, doing an apprenticeship at Batali’s Babbo and working in the kitchen of another Batali restaurant after graduation: “When he came to me, he was young and impressionable, hard-working and detail-oriented,”



CORUM

LA CHAUX-DE-FONDS · SUISSE



ADMIRAL'S CUP^{AC-ONE}

Stainless steel case, selfwinding
movement with chronograph and date

info@cwjbrands.com, 954-279-1220

www.corum.ch



Carbone, who learned from such masters of cuisine as Daniel Boulud and Mario Batali, cooks less than he used to due to his busy schedule.

Batali recalls. “I hired him because I can see a good work ethic in a candidate’s eyes in two minutes. He had it in spades. As a chef, he’s calm under fire in a very specific way. He sees the big picture at all times.”

“Mario showed me that this is a business,” Carbone says of Batali. “He would say, ‘We operate at the corner of Art and Commerce.’ I got to him as an 18-year-old and considered myself an Italian—but he taught me what the word ‘Italian’ meant. And he’s still teaching me. I thank him every day for that.”

What does it mean to be Italian, when it comes to cooking? “Less is more,” Batali says. “Confidence in your ingredients is more evident in simple presentations. And shopping and preserving are as important as technical pyrotechnics.”

After his first stint with Batali, Carbone lived in Italy for a little over a year, working in restaurants to learn more about a culture he thought he already knew.

“That was a life-changing time for me,” he says. “I lived in northwest Tuscany. I grew up with the language but I didn’t speak Italian. I became part of a town where most people didn’t speak English so I had no choice but to learn it and it didn’t take long. To spend that kind of time there, it changes your whole outlook. At 21, you’re just a sponge. I learned about a culture of food and about my own culture, what it means to be Italian.”

He returned to the United States and was hired by French master Daniel Boulud at Cafe Boulud, where Carbone wound up working side by side with CIA classmate Rich Torrisi. Because they’d been in different classes at the school, they didn’t really know each other until they teamed up in the kitchen at Cafe Boulud.

“There was this instant camaraderie,” Torrisi says, “and we quickly became good friends.”

“That was the first real military-style kitchen I’d ever worked in, where precision was the only acceptable outcome,” Carbone says. “It was competitive cooking. It was so tight and disciplined that you felt you were part of a team—and sometimes you needed to lean on that team to get through the dinner rush. Daniel pushes you to your limits. I learned a lot about myself. I probably look more fondly on it in hindsight than I did when I was there.”

Carbone moved on to be part of Batali’s team opening Del Posto, the über luxurious Italian eatery in the Meatpacking District—but he and Torrisi stayed in close touch, because they both seemed to be at a similar juncture in their careers: still working under other chefs, while they chafed to create food and restaurants of their own.

“Mario and I both reached the same point,” Torrisi says. “He realized he didn’t want to work for somebody else, and I was thinking the same thing.”

“I wanted to make it in New York,” adds Carbone. “I didn’t know what that meant, but I wanted to make my name, to have something of my own. I wanted to work with great people, have great mentors and catch a few breaks. When I really got an understanding of how difficult this industry is, making it became about having a business that stays open, one that works, something that people like and appreciate. And this whole thing has evolved into all the things I hoped for.”

Using money they’d saved and borrowed from others, Carbone and Torrisi started small, opening their own version of an Italian deli/sandwich shop on SoHo’s Mulberry Street for the lunch crowd, called Torrisi’s Italian Specialties. Before long, Torrisi’s was also serving in the evenings, a small prix-fixe tasting menu of authentic but reimagined Italian food, which earned them serious attention from food critics.

“We decided we were going to make Italian food, without using



Carbone grew up in a house that was fragrant with cigar smoke from his father (right) Mario Carbone Sr. Today they enjoy cigars in his backyard.

imported Italian ingredients,” Carbone recalls. “We were using regional sources, so it became about where do we find a decent olive oil or a good olive to eat, without importing it. And that introduced us to the world.”

Torrise’s Italian Specialties eventually began to focus on its fine-dining menu, and sandwiches became the province of Parm, a spin-off sandwich shop which has grown to five locations. Torrise’s eventually closed, even as Carbone opened and expanded internationally. With 12 restaurants already open and The Four Seasons about to be added to the mix, how much further expansion does the team plan?

“How many is too many? We’ll know,” Carbone says. “I’m not interested in building too many more.

“I’ve got a very strict schedule of meetings so that each restaurant gets face time, even if they don’t all get equal time in any one week. The

“I live by myself and I don’t cook at home. I eat most of my meals at my own restaurants. Cigars are my only hobby.”

meetings are about tastings, general upkeep, things like that, so that every restaurant gets time from us to go over the week’s events and numbers and anything they’re working on. I only get to the Hong Kong restaurant a couple of times a year; I get to the one in Las Vegas every other month.”

And what does the star chef cook for himself when he has the rare night off at home? “I live by myself and I don’t cook at home,” he says, smiling sheepishly. “The food at my house is very simple, a lot of non-perishable items: cereal, oatmeal, salad. I eat most of my meals at my own restaurants.”

The busy schedule of owning a dozen restaurants has changed the day-to-day duties of his job. “I do wish I cooked more than I do,” Carbone says. “I’m not a line cook anymore; they need the muscle memory to make the same thing fast 30 or 40 times a night. I don’t work as many dinner services as I used to, but we do dine in our restaurants a lot. I pick up a lot of notes from being a customer.”

The Four Seasons presents a new challenge, including what to call the reimagined space: “We come up with a different name every week,” Carbone observes with a laugh. “The only thing we know for sure is that it won’t be The Four Seasons.”

The division at the new restaurant will be clear between its two distinctive dining rooms. Torrise will explore the gastronomic future in The Pool Room, the restaurant’s see-and-be-seen showcase. In The Grill, Carbone will give a modern treatment to classic dishes. In creating a culinary aesthetic, Carbone spent time researching old menus from The Four Seasons (which opened in 1959), to find long-forgotten dishes to reinvent. Stroganoff with rare beef, anyone?

“Our job is to respect the heritage of the house,” Carbone says. “We want to continue to make the customer base happy while drawing a new generation to the brand as well.”

Given the number of balls that Carbone is juggling at any particular moment, it’s a wonder the chef ever has the time to devote to an exceptional cigar. But he tries to make it a priority, keeping a humidor roughly the size of “a dorm fridge” in his apartment, with room for about 30 boxes. His eyes light up at the mention of a walk-in humidor: “We’ll get there,” he says.

When Carbone was growing up in Queens, his father was a pipe smoker who transitioned to cigars: “I remember the smell in the house,” he says. “These days, he and I will sit in his backyard and have a cigar. It’s one of the great pastimes we share.

“I’m sure that when I was growing up, he was probably smoking the cheap ones. Now, his favorite thing is to smoke whatever he steals from my humidor. He still lives in Queens and, on a Saturday afternoon, when I’m working at one of the restaurants, he’ll send me a selfie of himself with a cigar and a Scotch, sitting in the yard.”

Carbone, however, is usually too busy for much leisure time: “Cigars are my only hobby,” he says with a shrug. “Cigars and fashion.”

Carbone doesn’t have a go-to cigar, preferring to approach tobacco the same way he approaches cooking: by trying to figure out what it is that makes a classic a classic.

“I’ve really only been an avid cigar smoker for a few years,” he says. “You’d probably call me an exploratory smoker. I like to find the cigar that experts think is the best of what that company offers. I want to smoke the thing the brand is the most proud of.

“Then I’ll buy a box of those, instead of just a couple. I might smoke one when I buy the box and then have another one years later and surprise myself all over again. The box is a reminder. If I only bought a few, I might only remember that cigar for a short period. The box reconnects me to what I thought the first time I smoked it. That’s how I’m teaching myself about cigars.”

Carbone does have what he calls “the holy grail for me” among cigars.

“My best friend works for former-President Clinton,” Carbone says. “I know that Jackie Kennedy gifted Clinton with a humidor that belonged to JFK, with what was left of Cuban cigars he bought before he signed the trade embargo on Cuba. I believe they’re Upmann petit coronas. And what was left of those was in that humidor.

“Because of his heart problem, President Clinton doesn’t touch cigars anymore, so I’m betting there are some left. So every time I see my friend, I say, ‘Did you get me one yet?’” ❖

Contributing editor Marshall Fine is critic-in-residence at The Picture House Regional Film Center in Pelham, New York.



MAESTRO DOBEL[®] HUMITO[™]

INTRODUCING THE WORLD'S
1ST SMOKED SILVER TEQUILA

OUR EXPERT TEQUILA DISTILLER,
ON HIS QUEST TO REPLICATE THE
TEQUILA TASTE FROM THE 17TH
CENTURY, UTILIZES MESQUITE
WOOD DURING THE PRODUCTION
OF THIS SILVER TEQUILA.

PROVIDING AN EXTRAORDINARY
BALANCE BETWEEN SMOKY NOTES
AND AGAVE, WE CALL IT HUMITO[™].

NEVER DISAPPEAR.

"Our love and passion for making cigars drive us to create one-of-a-kind blends for our consumers;
our experience and dedication make them a reality."

Jose' Pepin Garcia



TOP 25 CIGARS OF THE YEAR

- 2015:** MY FATHER LE BIJOU 1922 - TORPEDO BOX PRESSED "CIGAR OF THE YEAR".
- 2014:** MY FATHER #3 - CREMA.
- 2013:** MY FATHER LE BIJOU 1922 - TORPEDO BOX PRESSED.
- 2012:** FLOR DE LAS ANTILLAS - TORO "CIGAR OF THE YEAR".
- 2011:** LA RELOBA SELECCION SUMATRA - TORPEDO.
- 2010:** MY FATHER #2 - BELICOSO.
- 2009:** MY FATHER #1 - ROBUSTO.
- 2008:** DON PEPIN GARCIA ORIGINAL - LANCERO.
- 2007:** DON PEPIN GARCIA CUBAN CLASSIC - ROBUSTO 1979.

No 1
CIGAR OF THE YEAR
RATED
96
Cigar
Aficionado

By
cigar aficionado



MY FATHER
CIGARS

Don Pepín García
FAMILY



No 1
CIGAR OF THE YEAR
RATED
97
Cigar
Aficionado

TOP CHEFS WHO LOVE CIGARS

Some of the world's most famous chefs indulge in the pleasures of a fine, handmade cigar

They are names any food lover will instantly recognize: José Andrés of Jaleo in Washington, D.C. Eric Ripert of Le Bernardin in New York City. Emeril Lagasse of Emeril's in New Orleans. Thomas Keller of The French Laundry in Yountville, California. Charlie Palmer of Aureole in Manhattan. Marc Vetri of Vetri Ristorante in Philadelphia. Michael Cimarusti of Providence in Los Angeles. Geoffrey Zakarian of The Lambs Club in New York. Each of these star chefs shares more than the acclaim of critics, fame and success in the tough world of the restaurant business. Each of them has a passion for enjoying handmade, premium cigars. ■ CIGAR AFICIONADO reached out to this group of star chefs to share their stories and find out why they love cigars.



JOSÉ ANDRÉS

Washington, D.C.

Chef José Andrés is in perpetual motion, a blur of hands as he speaks with talk show host Ellen Degeneres. “Caipirinha is lime juice, freshly squeezed, with cachaça,” Andrés says of the Brazilian cocktail. “It’s a liquor,” which comes out as “li-KWOR” in his clear, strong Spanish accent. Andrés tells the TV host they’re going to make a frozen caipirinha. But there’s no blender on stage, no tub of ice.

“Why do we have goggles?” Degeneres asks. The studio audience is laughing. A bit nervously.

“Oh, yeah, put on the goggles. I forgot,” Andrés says, still moving. “We’re using liquid nitrogen.” He lifts a canister, holding it as if it were a weapon. “Liquid nitrogen!” he repeats.

Degeneres gulps audibly. “OK,” she says.

Chef and host pour the caipirinha mixture into bowls, then add the 300°-below-zero liquid. Fog billows as they whisk.

“Can you see anything?” Andrés asks. “I cannot see anything!” Degeneres screams.

Finally, Andrés spoons a bit of the frozen concoction into Degeneres’s mouth. All she can say is: “Wow!”

This is simple stuff for Andrés, who dropped out of high school to study with Ferran Adrià,

the Spanish master of molecular gastronomy. Andrés, 47, taught culinary physics at Harvard and has menus full of creative dishes like a “liquid olive,” and cotton candy around eel.

“Cotton candy is the most amazing form of caramelization ever invented by man,” Andrés exclaims in a whisper, an illusionist seducing his audience. Most chefs build dishes ingredient by ingredient; Andrés takes them apart, deconstructing to create food that sometimes floats at you and sometimes explodes.

“Eating has to be fun,” Andrés believes. At the same time, he says, a chef can “put a lot of thought behind what the food means to you.” Take the spoon of his caramelized popcorn that



was “cooked” in liquid nitrogen. Put it in your mouth. Fog comes out your nose as you swallow.

Andrés is certainly having fun. And he considers himself “selfish” when he cooks. He has to please himself. If he doesn’t, he says, “it’s impossible I will be able to please you.”

Andrés is also pleased when he can enjoy cigars, particularly Cohiba Behikes and Fuente Fuente OpusX. “I like to smoke cigars after a big meal,” Andrés explains. “Usually I will skip dessert for a cigar. I mainly enjoy them in summertime, and I love them when it is raining. When it rains, I go outside my home, in the porch, and I love to light one as I watch the beautiful rain come down.”

Andrés is credited with propelling tapas, small-plates dining, in the United States when he opened Jaleo in Washington, D.C., in 1993. His ThinkFoodGroup owns such renowned dining concepts as Zaytinya, minibar by José Andrés, barmini, Oyamel, China Chilcano, Pepe, Beefsteak and America Eats Tavern in the Washington, D.C., area; The Bazaar by José Andrés, SAAM, Tres and Bar Blanca in Los Angeles; The Bazaar in Miami Beach; plus é by José Andrés, China Poblano, Bazaar Meat (which has a cigar menu) and Jaleo in Las Vegas. He has even more restaurants outside the United States.

The chef took note after Donald Trump made his famous comments about Mexican

immigrants—who make up the staff in many restaurants. Andrés canceled his deal with Trump to open a restaurant. Trump sued, and Andrés countersued. The suits are unresolved.

Though Spanish born, Andrés is now a U.S. citizen, and says he feels like an American who studied cooking in Spain. He even served as the U.S. culinary ambassador during President Obama’s trip to Cuba in March.

“I had to have a cigar,” he admitted. “The best place was La Floridita [in Havana]. Their daiquiris are to die for.... La Floridita is the place, to me, that if you are lucky enough to have a cigar there, you should.”

—Alejandro Benes



ERIC RIPERT *New York*

Eric Ripert is getting his feet wet. The chef-owner of Le Bernardin, the acclaimed seafood restaurant in New York that is ranked among the world's finest, is wearing a T-shirt and shorts on a beach in the Cayman Islands, exchanging deep thoughts about cooking with Chef José Andrés as they smoke cigars and drink wine. Later, the chef whom the *New York Times* bestowed four stars for running "a high church of reverently prepared fish" is enthusing about a dish that's a polar opposite to what he serves nightly at Le Bernardin—country ham with red-eye gravy.

It's a scene from "Avec Eric," Ripert's TV show, part of his personal exploration, his journey, with chef friends as guests in which he lets his well-coiffed gray hair down.

"We totally ignore the cameras and have the same fun that we do in real life, indulging and feeding our curiosity about discovering other cultures and adventures," he says with an easy laugh, his perfect English layered with a thick French accent.

Ripert's blue eyes betray mischief, but he's a practicing Buddhist with a soulful side. "I like to feel what I do," he wrote in his cookbook. "When I cook a carrot, I become that carrot. If I don't feel the food, I will only be a great technician, never a great chef."

The four-course \$147 prix fixe menu at Le Bernardin is divided into three sections. The first, starters, is "almost raw" and offers oysters, caviar and salmon, as well as unique creations

such as "geoduck sashimi," made from a very large clam and seasoned elegantly. "Barely touched" is followed by "lightly cooked" main courses. Small but decadent desserts round out the menu. "Obviously, it's the search for perfection," Ripert says.

Part of that search is tasting, and Ripert tastes perhaps 20 sauces daily. He calls it the most important part of running the restaurant. Ripert bites a cube of Swiss cheese before dipping a small spoon into each sauce. "This way, I know what I am tasting," he recently told a reporter. "The cheese is always the same, but if it feels salty or bland, I know my palate is off."

Unlike many celebrity chefs, Ripert has purposely avoided becoming a brand. A chef in New York, he explains, cannot check the sauces in Los Angeles every day. Ripert's "empire" includes a small wine bar in New York in the courtyard across from Le Bernardin. There's also a restaurant, Blue, in the Cayman Islands at the Ritz-Carlton resort.

"I decided my journey would be in three parts," Ripert says. "It would be one-third for myself, one-third for my family, and one-third for my business."

Every afternoon, Ripert sits down to a meal with his sous chefs. They all wear kitchen whites and usually eat something not on the menu.

"I like to share with sous chefs the importance of yesterday's wisdom," Ripert says.

Ripert could play the movie role of the successful French chef he is in real life, with cigar in hand.

"When I was in culinary school, we were allowed to smoke outside," Ripert recalls. "Once a week, we'd have cigar evening on the patio. I was actually the one to purchase the cigars—from my home in Andorra where they were less expensive—and distribute them to my classmates."

Ripert enjoys his cigars "on vacations and on weekends, one in the morning and one in the evening," loves Cubans such as the Cohiba Esplendido and Montecristo No. 2, as well as "any of the Padrón cigars" from Nicaragua.

"Sometimes I will share cigars with friends," Ripert says, "but mostly I prefer to enjoy them alone. It is a very selfish time of mine to have personal moments of reflection with a cigar, so nothing exciting usually happens."

—A.B.

EMERIL LAGASSE *New Orleans*

Emeril Lagasse is on the move, getting onto a plane, heading back home to New Orleans. “I’m opening a new restaurant,” he says in that familiar, unhurried, calming voice, the one that charmed millions and made Lagasse one of the best-known chefs in the world.

America has been on a first-name basis with Emeril for more than 20 years. The man who made garlic cool (“Garlic is awesome”) and brought the catchphrase “Bam!” into the kitchen has loved cigars for more than half of his 57-year life.

“I love the smell of them,” he says. “There’s something about the aroma, the perfume. I smoke them to enjoy them.” He lit his first cigar more than 30 years ago and has loved them ever since. He’s particularly fond of Dominicans, and has a soft spot in his heart for watching cigars as they are rolled, which he views on his frequent trips to Miami and Tampa, Florida. “I love the experience,” he says. The long journey from tobacco seed to cigar is one he also admires, and he draws parallels between the world of cigars and food.

“Young kids—not my kids—think orange juice comes from a carton,” he says. “It’s the same thing with cigars. People don’t understand all that goes into growing it, aging it, enjoying it. I get excited about that.”

Emeril grew up around food. Raised in Fall River, Massachusetts, he watched his mother cook and saw his father and uncle raise pigs on a farm. Meat was seen in its natural form, not shrink wrapped in a butcher’s case. He learned how to make bread as a teenager at a nearby bakery, and then studied culinary arts at Johnson and Wales University. He honed his craft at various restaurants in France, New York, Boston and Philadelphia, then took the helm of the Brennan family’s New Orleans masterpiece, Commander’s Palace, in 1982. In 1990, he forged out on his own, opening Emeril’s in the French Quarter of his adopted city of New Orleans. Three years later, the Food Network came calling. Everything changed.

Working 12-hour shifts in the windowless kitchen of his restaurant, Emeril became a star. Bellowing “Let’s kick it up a notch,” as he made dish after dish for the cameras, the audience swallowed it up eagerly, and the chef hosted more than 2,000 episodes on the Food Network.

Today he has a dozen restaurants, counting the one he was opening as this issue went to press. Called Meril (Emeril without the “E”), named after his 11-year-old daughter, it’s his fourth in New Orleans. He has another four restaurants in Las Vegas (including Delmonico Steakhouse, holder of *Wine Spectator*’s highest honor, the Grand Award), two in Orlando and three in Pennsylvania.

His newest show, “Eat the World,” is on Amazon, and a recent episode was shot in Cuba. “I smoked the hell out of cigars there,” he says,

specifying Montecristo No. 2s. The final stop on his journey took him to a pig farm in the country, where he was served a roast pig, brought to the table with a cigar clamped in its jaws.

“I really haven’t had a tastier pig ever in my life,” said Lagasse on the broadcast as he chewed on a slice of the freshly roasted pork. His eyes welled up. “When I was a boy, my uncle and my dad had a pig farm,” he said, his eyes reddening, his voice slowing. “Coming back here today brought back a lot of those memories.”

—David Savona



SAVOR THE TASTE. DISCOVER THE ARTISTRY.



At illy, our art is our coffee. It's the medium we use to create something extraordinary. The uniquely designed X9 iperEspresso machine delivers extraordinary taste with professional artistry—all in a single touch. With our specially designed capsules, you can savor the distinctive, full bodied and balanced espresso, cup after cup.



Sip. Savor. Be Inspired.
illyusa.com/cigaraficionado

live
happilly



THOMAS KELLER *Napa Valley*

The right arm moves constantly, forcefully stirring the mixture—water, butter and flour. To the right sit white bowls of minced herbs. It's a French version of herb gnocchi, very light, very simple. But in the hands of Chef Thomas Keller, it becomes something special.

"Get that nice four-pinch in there," says Keller, tall and lean in chef whites, as he explains that a pinch can be one to four fingers. Next, the eggs. "You can see each time I'm working it, how the egg is becoming incorporated into the mixture." Now cheese. "Looking beautiful," he says as he stirs. "I just love the smell of Gruyere cheese."

Keller, who started cooking in his native Florida, is now the American chef who inspires and intimidates. Many have called him a perfectionist. Keller disagrees—to a point.

"Perfection is something that you never actually attain," says the 60-year-old. "It's only something that you search for."

Keller's flagship, The French Laundry in Yountville, California, is generally regarded as one of the best restaurants in the world. Some diners get a view of Keller, working to decorate a plate, as he puts a touch on one of nine courses that will reach the table as part of his tasting

menu. Each dot of sauce gets bigger or smaller. The composition seems perfect. Keller has what he calls "an emotional contact, an emotional experience" with The French Laundry, which he purchased in 1994. *Wine Spectator* calls it a "Bucket List" restaurant, and has given it its top award for its extensive list of wines.

Keller's Restaurant Group includes a host of other restaurants, including several under the Bouchon name in Las Vegas, California and New York, but no other rivals the French Laundry except perhaps Per Se in Manhattan, which Keller opened in 2004. Many saw it as an East Coast French Laundry. Each restaurant's kitchen has in it a monitor with a live feed of the other kitchen, "to maintain a connection."

In 2011, then *New York Times* restaurant critic Sam Sifton gave Per Se four stars. In January, the *Times* removed two of them. Keller apologized to his guests in an open letter.

"We consider it our professional responsibility to ensure that every one of you feels special and cared for," Keller wrote. "We pride ourselves on maintaining the highest standards, but we make mistakes along the way. We are sorry we let you down."

Keller knows the ups and downs. When he

moved to Los Angeles in 1990, he tried the corporate chef route, but the artist in him rebelled. "By then I had very clear ideas about how a restaurant should be operated," Keller told *CIGAR AFICIONADO* in 2002. He clashed with "the suits," who sent the artistic chef packing. Keller tried selling olive oil, but always kept his focus. Today, he has few peers who can rival his culinary success.

He began smoking cigars in 1992. It's no surprise that Keller smokes a cigar in style, and with a grand pairing. "Personally, I enjoy the Fuente Fuente OpusX Maduro Belicoso with a glass of Macallan's 57-year-old Scotch," he says. Since 2013, diners at The French Laundry have been able to indulge in post-dinner cigars in the garden, which has a pricey, premium selection of handmade cigars organized by country in humidor custom made by Elie Bleu of France, each box wearing its national flag.

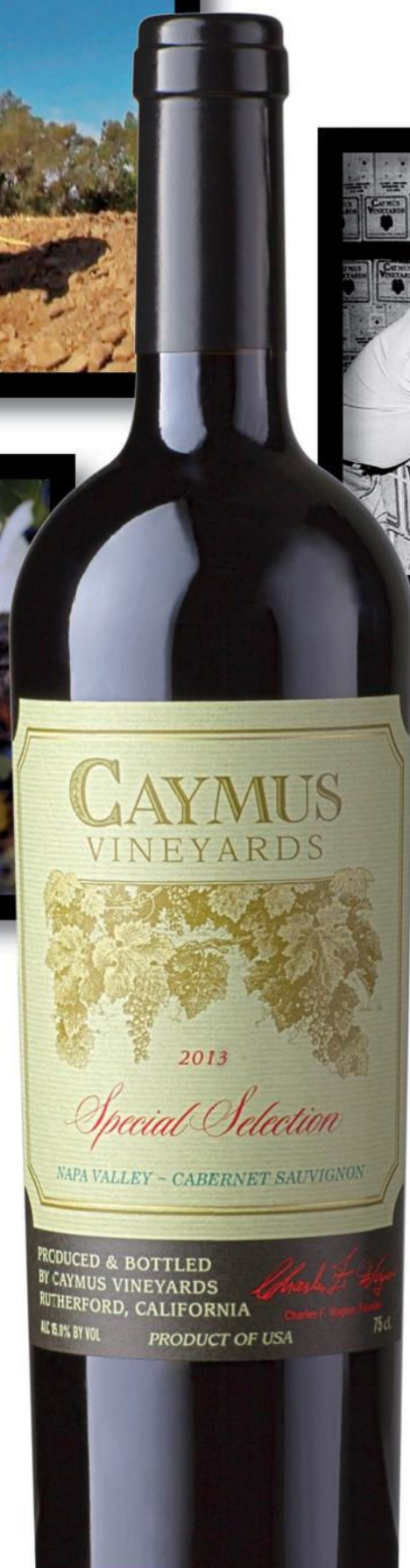
While Keller is quietly intense and serious, he also has a playful side. When the chain-smoking Anthony Bourdain shot a TV show at The French Laundry, Keller served Bourdain his nicotine fix in a coffee custard infused with Marlboro tobacco, topped with foie gras mousse.

—A.B.

We do what's right
for all of our wine.

Then we select
what's special.

A handwritten signature in cursive script, reading "Charles F. Wagner".



A lot of vintners give their wines clever names. We stick to telling you what's in the bottle. Our Cabernet Sauvignon Special Selection is just that: produced from the best lots of each vintage. The wine's track record bears this out, with consistent top scores from Robert Parker and *Wine Spectator*, and the distinction of being the only wine named *Wine Spectator* Wine of the Year twice.



CHARLIE PALMER *New York*

Charlie Palmer's large hands move expertly, deftly, scoring the thick skin of a fat duck breast. He lays it in a pan skin side down, over a medium flame, and renders the skin until it's as crispy as a cracker.

Palmer loves duck, loves the way it pairs with a handmade cigar. "A lot of things about duck speak to a cigar and smokiness," he says, pouring off some of the melted fat, a bit of which he'll use to enrich the walnut fried rice that will complete the dish.

If any chef has blended cigars into his world, it's Palmer, a 56-year-old with 14

restaurants in his group. The flagship, Aureole, in New York City, opened in 1988 and showcases Palmer's signature progressive American cuisine. The Las Vegas version—complete with a four-story-tall wine tower attended by black-clad "angels" who zip through the tower on wires to fetch bottles, is a *Wine Spectator* Grand Award winner. In Manhattan, the former high school linebacker, who has traded pigskin for Duroc pork chops, now tackles cabs to visit his five locations in the city. His Harvest Inn in St. Helena, California, hosts monthly dinners meant to complement cigars.

"It's always a great meal with cigars before, during and after," says Palmer. "And of course with great wine."

Palmer began smoking cigars in the 1980s when his mentor, a Belgian chef, ushered him into the world of cigars after a memorable meal in Brussels. "After a great lunch they brought this chic humidor to the table and started this whole presentation of not only choosing the cigar, but clipping, lighting, rolling it in a touch of Armagnac," he explains.

Today, Palmer favors wines over spirits when he's enjoying a cigar, particularly Chateauf-neuf-du-Pape. "The complexity in that wine has a kind of smokiness and richness that goes great with a cigar," he says. His primary cigar brand is La Gloria Cubana. He tends to prefer smaller cigars, and he almost always smokes after dark, about 10 times a month.

Some of those cigars are smoked outdoors, such as when Palmer relaxes with a cigar after shooting birds at his club in Sonoma.

"A lot of guys will stroll through a pheasant field smoking a cigar," Palmer laughs, "but I like to focus on the shot."

At St. Cloud, the bar atop Manhattan's Knickerbocker Hotel where one can light up while enjoying superb views of Times Square, Palmer unwinds his big frame and relaxes, ordering a "Cuban Cigar" from the small menu. Out comes a cigar-shaped Cuban sandwich, complete with an "ash" constructed of herbs. The sandwich is served on a silver ashtray.

"I've met a lot of people that I respect and like and like to spend time with over a cigar," he says. "There's something calming about it too. In this day and age and in our world, that's kind of unique."

—A.B.

Cigar smokers are all around us, made up of intriguing people from all walks of life. Artists, athletes, chefs, chief executives, judges, musicians—whatever the endeavor you will find people who enjoy a great cigar. Welcome to the first of what we envision as an occasional new series where we profile these fascinating people and bring you their stories. We hope you enjoy.

A close-up, angled view of a Cohiba Macassar cigar box. The box features a dark wood grain pattern. The brand name 'COHIBA' is printed in white with a red dot, and 'MACASSAR' is printed in white below it. A silver band on the side of the box also displays 'MACASSAR' in red and 'COHIBA' in white. In the bottom left corner, a single Cohiba Macassar cigar is shown, with its silver band clearly visible.

COHIBA®
MACASSAR

MACASSAR
COHIBA®

A CIGAR SO EXQUISITE, IT HAS NO EQUAL

Cohiba Macassar combines the most extraordinary tobaccos from around the world to create an experience like no other. Made solely of proprietary tobaccos, each cigar is aged for more than four years in Dominican rum barrels, refining its flavor to exquisitely nuanced notes of wood and spice.

EXPERIENCE LUXURY | cohiba.com

SURGEON GENERAL WARNING:
Cigars Are Not a Safe Alternative to
Cigarettes.



MICHAEL CIMARUSTI

Los Angeles

The large serrated knife saws slowly through the skull of the striped bass. Chef Michael Cimarusti holds up the decapitated head of the fish to the camera and ventriloquizes, “Tell me, what do you think of my restaurant?”

A few more cuts with the knife. “You don’t want to have it on the grill looking at you like that the whole time,” Cimarusti says with a chuckle. He trims some more, this time swapping the blade for a pair of sharp scissors, then lays the big fish on a blazing hot Japanese binchotan grill.

Since 2005, Cimarusti (who has a thick beard worthy of a hipster) has owned and cooked at Providence, in Los Angeles. He has also added another restaurant and a seafood store. On the drive home from Providence, he lights up a Padrón Serie 1926 No. 35, “My go-to cigar.”

Cimarusti, 46, began to smoke seriously when he had “one of the quintessential cigar moments” of his life in 1995 when he was a young chef at Le Cirque in New York City. Four of the world’s greatest French chefs—Alain Ducasse, Paul Bocuse, Roger Vergé, and Gérard Boyer—cooked with a veritable army of chefs for a meal dubbed “Dinner of the Millennium.” Co-host Marvin R. Shanken, editor & publisher of CIGAR AFICIONADO magazine, gave out cigars at the after party. Cimarusti received a Partagás Serie D No. 4.

“That was my first Cuban cigar,” he says. “To this day it’s absolutely one of my favorites.”

—A.B.

MARC VETRI *Philadelphia*

Dressed in a gray hoodie and knit cap that covers his bald pate, Philadelphia’s Marc Vetri walks into the restaurant that bears his name on a snowy winter night. He’s not here to cook—he’s come to kidnap his chef de cuisine. He finds his target and stuffs his captive into the back of a white limo, along with a group of friends, and they head out on a mission to dine. First stop, the sushi bar at Morimoto, a 10-minute-drive away.

“Holy shit!” Vetri exclaims after taking a bite of Japanese snapper. “Nobody talks about the rice when they eat sushi, but this is the perfect texture.” After that meal, the party grows, and now Morimoto’s head sushi chef is among the hostages. Next stop, Kanella, a Cypriot restaurant. Vetri uncorks another joy-laden expletive as he tucks into a spicy lamb dumpling.

Despite having worked in restaurants since he was a teenager, the 49-year-old Vetri still speaks with the unbridled enthusiasm of a foodie. He learned to smoke cigars during his time in California, a four-year period when he

worked at Wolfgang Puck’s now-closed Granita restaurant. “And when I smoked my first Fuente Hemingway, that was it,” he says. He opened Vetri Ristorante in 1998, today one of six restaurants he owns in his native Philadelphia, plus Pizzeria Vetris in Austin and Washington, D.C.

There’s no time for a cigar tonight but Vetri puffs them frequently. “I like a smaller cigar,” he explains. “I generally can’t finish a big one.”

The evening ends back at his restaurant. Vetri throws together a tagliatelle in pistachio pesto for the crowd. “Rob Levin from Holt’s was at Vetri one night eating with another cigarmaker,” Vetri says. “Rob is always generous about bringing me cigars, but this night the other cigarmaker gave me a cigar from his private stock. It was not available for sale anywhere in the world. I remember sitting at Vetri that night, lighting up in the restaurant. I opened a Barolo and had that cigar. Still to this day, the best I ever had.”

—A.B.



TOP: STEVE LEGATO; BOTTOM: NOE MONTES



CRAFTED *for* GENERATIONS

5 Decades. 7 Master Distillers. 1 Legacy.

The second release from The Winchester Collection. Vintage 1966 is a single sherry cask of distinction matured for 50 years.

"It's liquid history in a glass"

— Alan Winchester,
Master Distiller of The Glenlivet Distillery

www.theglenlivet.com

Enjoy Our Quality Responsibly.
THE GLENLIVET® The Winchester Collection™ Single Malt Scotch Whisky. 48.5% Alc./Vol. (97 Proof).
©2016 Imported by The Glenlivet Distilling Company, Purchase, NY

YAMASA FROM DAVIDOFF

A VISIONARY'S DREAM • 20 YEARS IN THE MAKING
INTENSE EXHILARATION IN THE TASTING

CHALLENGE THE IMPOSSIBLE
DREAM • DARE • DISCOVER



Davidoff
CIGARS

TIME BEAUTIFULLY FILLED



#SHAREYOURDREAM



www.davidoff.com



davidoffcigars



davidoff_cigars



davidoff-cigars



davidoffcigars



GEOFFREY ZAKARIAN *New York*

Geoffrey Zakarian is tucked next to a Kentia palm plant, sitting in a leather, semicircle booth at The National, a restaurant he opened more than a year ago in tony Greenwich, Connecticut. He's sipping a sangria from a metal cup shaped like an owl that matches the warm intensity of its holder. It's a fitting vessel for Zakarian, who has amassed quite a bit of food wisdom in his 34-year career and never shies from voicing his opinion.

"I love sangria, but I never like to see what the hell is in it," he says, adjusting the thick, black frames that seem to magnify his dark, piercing eyes. "At most joints, a bartender takes all the old fruit and leftover wine from the night and he throws it in there. But we don't do that here. We don't do wine gumbo."

An honest approach to food and direct diction have helped catapult Zakarian from a line chef at Le Cirque to a restaurateur who currently owns six establishments in New York, Los Angeles, New Jersey and Connecticut, including The Lambs Club. He's often seen opining on Food Network shows such as "Chopped" and "Iron Chef: America."

An impeccable dresser when not in his chef's coat, the 57-year-old is also a shameless lover of cigars, often starting his day with a cigar paired with a double espresso.

"I'm very interested in the mechanics of a cigar," he says, his fingers running over the wrapper of a cigar. "That tells you if it's been made with care. I'm a touch-and-feel person, and I love the feel of the cigar in my hands."

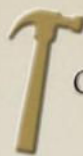
Zakarian's love affair with cigars started as a teenager. His father smoked them, as did the golfers on the course where he played as a youth. "For me," he says, "even today, the sport of golf immediately elicits a desire to smoke a cigar."

The chef's schedule is packed ("even Saturdays and Sundays," he says) but he still finds time to enjoy a cigar in between tapings or at his Zakarian Hospitality corporate office, which has a cigar-friendly outdoor garden. There's even a hidden terrace on the second floor of The Lambs Club where he (or guests) can escape to smoke.

When he's on vacation, the cigar smoking is amplified. "I'll start smoking at 8 a.m.," he says, "and won't stop." ❖

—Andrew Nagy



Hand  Crafted



When you remember life's important moments,
you'll remember a Padrón.

For decades, Padrón smokers have shared with us the stories of special moments in their lives that have been distinguished by smoking one of our cigars. Striving to create great cigars worthy of such special times is our singular motivation, those moments shared with family and friends. The Padrón Family thanks you for your continued loyalty and trust in the Padrón name.

www.padron.com

Mister

58

Jim Furyk made history
at the Travelers Championship,
posting the lowest score ever
recorded in a PGA event

By Jeff Williams





Jim Furyk raises his arms and keeps a tight grip on the ball that he hit 58 times on Sunday, August 7, setting a record for the fewest strokes ever taken in a round of PGA golf.

As Jim Furyk pounded ball after ball

on the range Thursday night, his head was filled with disgust with the number he posted that day—73. • It was August 4, and he was annoyed with himself for playing a poor first round in the Travelers Championship at TPC River Highlands. So annoyed that he told longtime caddie and confidant Mike “Fluff” Cowan to leave him alone on the range. It was just him, his clubs and a diminishing pile of balls. He called his father, Mike, who also serves as his coach, between swings. He was seeking a solution to his errant driving. • Furyk needed better numbers. He needed a good score on Friday just to make the cut. He needed a good position on the final leaderboard to assure he would make the FedEx Cup playoffs and be eligible for millions in winnings. He didn’t have a number in mind—he just knew he needed a better one. And he knew he had to find something on the range.

Three days later, on a 91-degree Sunday afternoon, Furyk found history in Cromwell, Connecticut. The 46-year-old posted the number that will forever define him. Jim Furyk is now Mr. 58.

With a 12-under-par in the final round of the Travelers, Furyk posted the lowest single round score in the history of the PGA Tour. It was a stunning display: one eagle, 10 birdies, seven pars and zero bogeys. He hit every fairway on the course and took only 24 putts, playing 18 holes in the number of strokes it takes some amateurs to complete nine.

And consider this—he was already one of only six players to post a score of 59, shot in the second round of the BMW Championship at Conway Farms Golf Club in 2013. That put him in Club 59. But Furyk’s

58 puts him in another club, Club One, with an unprecedented two rounds in the 50s.

“You never know in this game really,” the six-foot-two Pennsylvania native would say the following week. “Sunday was the last day that I would ever imagine a score like that or a great round coming out.”

He was at the end of a month-long trip, day 31 on the road, and his golf had been far from spectacular. “I

wasn’t playing that well at the PGA, I hadn’t played that particularly well at Hartford all week,” he said. “Teeing off in the third group on Sunday morning. Most of the time most guys are trying to figure out how early can they get on that plane and get home. And I was dying to get back to Ponte Vedra to sleep in my own bed, to be with my family.”

But something kept nagging at him. He repeated his work on the range Saturday night, hitting balls again and again and reaching out once more to his father.

“There’s no give up in him, never has been and never will be,” says his trusted sidekick Cowan, who knew enough to skedaddle when Furyk told him he wanted to practice by himself.



Holding his driver, which caused him trouble in the opening rounds, Jim Furyk and caddie Mike “Fluff” Cowan prepare for the final hole at the Travelers.

FOR A TRULY ELEGANT GIFT, GIVE A
CUSTOM ENGRAVED BOTTLE OF
DON JULIO 1942 TEQUILA.

Don Julio González's last creation – a joint effort with
current master distiller, Enrique De Colsa.
He gifted his passion to the world. Now, you can
share his legacy with friends and family.

Engraving available in select markets or at
www.reservebar.com/don-julio-1942



DonJulio.
1942.
TEQUILA AÑEJO

Those who know drink responsibly | www.donjulio.com

DON JULIO 1942 Tequila. 40% Alc/Vol. Imported by Diageo Americas, Norwalk, CT.

That range work included a video Furyk sent to his father. Looking it over, they noticed a problem with his driver. His swing was just too long—the culprit for his hitting only five of 12 fairways when he used it off the tee in the first round at River Highlands.

The week before he had competed in the PGA Championship at Baltusrol, a 7,420-yard par 70 giant that had been softened by rain, making the big course play even longer. Length off the tee was at a premium. Furyk, who isn't the longest of hitters to begin with, was trying for extra distance with extra windup, which got his upper and lower body—with his decidedly looping one-of-kind swing—out of sync. That windup had him out of sorts at River Highlands, a much shorter course than Baltusrol, and one that plays to only 6,841 yards. He didn't need length at River Highlands—he needed accuracy.

The Thursday range session seemed to help, and on Friday he shot a four-under-par 66 to make the cut on the number, to live until Sunday. Then it was back to the trouble, with a sloppy Saturday round, a 72, which sent him back to the range. More balls. Another conversation with his father. Back to his drawing board.

"I felt like someone else leaped into my body and was making the swing," said Furyk.

They looked at another video. Now his driver swing had gotten too short. Somewhere in between the Thursday swing and the Saturday swing was the real Furyk swing, a swing that had won him the 2003 U.S. Open (his only major), the 2010 FedEx Cup and north of \$65 million in career purse money over 24 years as a pro golfer. David Feherty has variously described that swing as an octopus falling out of a tree and a man trying to kill a snake in a phone booth. At the range Saturday night, Furyk finally expelled the phantom player that invaded his body and found his swing again.

He stepped up to the first tee on Sunday and made a confident swing with his driver, hitting the fairway and walking away with a two-putt par. Then things started happening quickly. On No. 2 he hit a wedge to 15 feet and made birdie. On No. 3 he holed a wedge from 135 yards for an eagle 2. On No. 4 his drive came to rest in a fairway divot and he hit what he called his best shot of the day, a 4-iron to four feet. He sunk the putt for birdie. On the sixth, he made the first of seven consecutive birdies—he carded a 27 on the front nine—and was roaring into the homestretch. He was 11 under par through 12 holes and suddenly there was more than rocketing up the leaderboard at stake. There was history.

"When I had that opportunity at Conway three years ago, I kept telling myself you may never get this opportunity again," says Furyk, recalling his 58 from 2013. "Let's go out there and have fun and enjoy it. [At the Travelers] I had a tap-in on nine, and lo and behold 8-under-par 27. I kind of went, here we go again. It became very clear with birdies at 10, 11, 12, that maybe I could get past the barrier of 59. Then it just becomes a mental battle on the way in."

With six holes to go, he was 11-under-par, with the easy par-5 13th

hole in front of him. But his drive found another fairway divot, causing him to lay up, then he hit his worst shot of the day, a fat wedge, and made par. He missed a 10-footer on the next hole, leaving him with another par, then missed an eight-foot-putt on the 15th.

Standing at the 16th tee box, facing a 171 yard par 3 with a carry over water, he didn't want to take any chances and hit his tee shot 23 feet from the hole. But that little tester putt curved perfectly into the cup for his 10th birdie. He was at 12 under par, and 58 was not just a possibility, but a reality. With pars on 17 and 18, he went straight into the history book.

"To go out there on Sunday at Hartford and shoot 58," Furyk says, "it kind of felt like I was trying to win a major championship."

The rules of golf almost wiped that score away. In the scoring trailer Furyk noticed that his playing partner, Miguel Ángel Carballo (who shot a fine 67 himself) had marked him down for a birdie 3 on the 14th hole instead of par. If Furyk, in the highly emotional moment, had overlooked that error and signed the card as it was, it would have been for 57, and he would have been disqualified.

One of the people watching Furyk's round was Al Geiberger, who shot the first 59 ever posted in the PGA at the Memphis Classic in 1977. Geiberger was in the clubhouse of the TPC Twin Cities near Minneapolis on August 7, having taken part in an exhibition of legendary players there as part of the 3M Championship, a PGA Tour Champions event.

The 78-year-old was about to leave the locker room for some corporate tent duty when he heard other players talk about Furyk's round. He wasn't sure quite what was happening when he first looked at the TV, but he saw a replay of Furyk's putt on 16 that put him 12 under and stayed to watch the rest of the 58 unfold.

"Everybody was like who? What?" says Geiberger. "I watched him play out 17 and 18 and get his 58."

Geiberger always felt that if he could shoot 59, someone else was bound to do it—though he didn't expect it would take 14 years. "It went so long with no one shooting 59 or 58, so half

of me was thinking maybe I'll have the only one, and half of me thought someone just had to shoot it," said Geiberger. Chip Beck finally posted the PGA's second 59, scored at the Las Vegas Invitational in 1991. David Duval followed with a 59 in the final round of the Bob Hope Chrysler Classic in 1999, winning the tournament by making an eagle on the par-5 18th. Paul Goydos posted the next one in the 2010 John Deere Classic, followed by Stuart Appleby in the 2010 Greenbrier Classic. Furyk was the last to shoot 59 on the PGA tour, with his 59 at the BMW Championship in 2013. (Annika Sorenstam has a 59 of her own, shot in 2001, making her the only golfer in LPGA history with such a score.)

Of the six 59s posted by PGA Tour players, Geiberger's is the most impressive. (See sidebar, page 96.) He was playing the 7,200-yard, par-72 Colonial Country Club, a monster course for its time. The greens were old grainy Bermuda and the temperature was hovering around 100 degrees. He started on the 10th hole in the Friday round, shot 30 on the back nine and



Furyk was throwing darts at the flag all day. He called his 4-iron from a divot on No. 4 his best shot of the round.

HOLE BY HOLE

DO NOT WRITE
IN THIS SPACE

2016 Official Scorecard

TRAVELERS
CHAMPIONSHIP

TPC River Highlands

511

tee: 1 time: 8:41
rnd: 4 course: TR
date: 8/7/2016
previous total: 211
Jim Furyk

HOLE	1	2	3	4	5	6	7	8	9	OUT
Yards	434	341	431	481	223	574	443	202	406	3535
Par	4	4	4	4	3	5	4	3	4	35
Score	4	3	2	3	3	4	3	2	3	

10	11	12	13	14	15	16	17	18	IN	TOTAL
462	158	411	523	421	296	171	420	444	3306	6841
4	3	4	5	4	4	3	4	4	35	70
3	2	3	5	4	4	2	4	4		58

208

MARKER'S SIGNATURE

COMPETITOR'S SIGNATURE

Furyk's round of 58 on August 7, 2016, the lowest round in PGA history, was devoid of bogeys and close to perfect. Drives found the center of the fairway and most of his approach shots left

him short putts—or none at all on the case of the third hole, where he found the cup from 135 yards away. Here are his 58 shots, hole by hole, on the par-70 TPC River Highlands Course.

1 434 yards Par 4

Furyk hits driver off the tee, then a 9-iron approach shot to 15 feet, two putts. Par. Even

2 341 yards Par 4

Driver, 60-degree wedge to 15 feet, one putt. Birdie. 1 under par

3 431 yards Par 4

After he smacks his drive 296 yards, Furyk holes out with a pitching wedge from 135 for an eagle 2. 3 under par

4 481 yards Par 4

Driver, hits 4-iron from a divot to four feet, sinks birdie putt. 4 under par

5 223 yards Par 3

Hybrid to 25 feet, two putts for par. 4 under par

6 574 yards Par 5

Driver, 3-wood just off green, two putts. Birdie. 5 under par

7 443 yards Par 4

Driver, drops 9-iron one foot from the hole, sinks putt. Birdie. 6 under par

8 202 yards Par 3

4-iron to 14 feet, birdie 2. 7 under par

9 406 yards Par 4

Hybrid, sticks pitching wedge one foot from cup. Birdie. 8 under par

**10 462 yards Par 4**

Driver, 8-iron to 12 feet, birdie 3. 9 under par

11 158 yards Par 3

9-iron to 15 feet, birdie 2. 10 under par

12 411 yards Par 4

3-wood, 9-iron to six feet, birdie 3. 11 under par

13 523 yards Par 5

Driver into divot, layup, 7-iron to 25 feet, two-putt par. 11 under par

14 421 yards Par 4

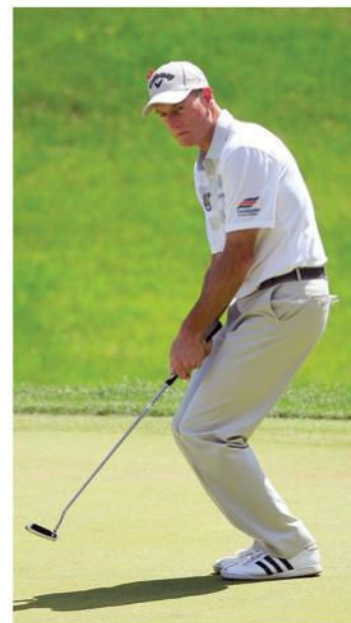
Driver, 9-iron to 10 feet, two-putt par. 11 under par

15 296 yards Par 4

Driver, chip shot to 8 feet, two-putt par. 11 under par

16 171 yards Par 3

8-iron to 20 feet, birdie 2. 12 under par

**17 420 yards Par 4**

Hybrid, 8-iron to 30 feet, two-putt par. 12 under par

18 444 yards Par 4

Driver, 9-iron to 20 feet, two-putt par. 12 under par
—JW



ASHTON[®]

S Y M M E T R Y



FROM PATIENCE IS BORN PERFECTION

ashtoncigar.com




ASHTON[®]



ASHTON
SYMMETRY

ASHTON
SYMMETRY

ASHTON
SYMMETRY

THE MAGNIFICENT SEVEN

Al Geiberger, the first golfer to break 60 at a PGA event.



It has happened only seven times—a sub-60 score in an 18-hole PGA round. Jim Furyk is the only man to have done it twice, and the sole player to have scored 58. But which round is the best? We looked closely at the scores to analyze each performance, considering the toughness of the course, the playing conditions and other factors to rank them in order.

7 THE ATTACK IN VEGAS

Golfer Chip Beck

Score 59

Date October 11, 1991

Tournament 1991 Las Vegas Invitational

Course Sunrise Golf Club (Now Stallion Mountain Golf Club) Las Vegas, Nevada

Course Rating 74.8 / **Slope** 130 / **Par** 72

No round under 60 is easy, but this 59 was played in the dry, desert air of Las Vegas, on a course that was under siege by the pros. The tournament was played over five rounds in those days, and winner Andrew Magee finished with a score of 31 under par.

6 GOYDOS GOES LOW AT JOHN DEERE

Golfer Paul Goydos

Score 59

Date July 8, 2010

Tournament 2010 John Deere Classic

Course TPC Deere Run, Silvis, Illinois

Course Rating 75.8 / **Slope** 144 / **Par** 71

Three days of rain had softened this course, which is no stranger to low rounds. Paul Goydos shot his 59 in the opening round, and Steve Stricker, who went on to win the tournament, was right on his heels that day with a 60. “The course is ripe for scoring,” Stricker said at the time.

5 FINAL ROUND EXCELLENCE AT THE GREENBRIER

Golfer Stuart Appleby

Score 59

Date August 1, 2010

Tournament 2010 Greenbrier Classic

Course The Greenbrier (The Old White Course), White Sulphur Springs, West Virginia

Course Rating 75.7 / **Slope** 141 / **Par** 70

Stuart Appleby carded his 59 on a par 70 course, a track that had already given up a 60 earlier in the tournament. But Appleby shot his 59 in the final round of the event under Sunday conditions, and did it to win by one stroke.

4 FURYK'S 59

Golfer Jim Furyk

Score 59

Date September 13, 2013

Tournament 2013 BMW Championship

Course Conway Farms Golf Club, Lake Forest, Illinois

Course Rating 76.3 / **Slope** 152 / **Par** 71

Windy conditions didn't get in Jim Furyk's way when he posted his first sub-60 round, hitting every fairway and missing only one green in the second round of the 2013 BMW Championship. “How many opportunities are you going to have in life to do this

again?” Furyk said after the round. No one knew that he would shoot even lower less than three years later.

3 HISTORY IN CONNECTICUT: FURYK'S 58

Golfer Jim Furyk

Score 58

Date August 7, 2016

Tournament 2016 Travelers Championship

Course TPC River Highlands, Cromwell, Connecticut

Course Rating 73 / **Slope** 131 / **Par** 70

Furyk made history twice on August 7, becoming the first man in PGA history to post a 58, and the only man to break 60 twice in PGA events. His round was brilliant and nearly perfect, the result of work on the range that fixed a flaw in his driver swing. The par-70 course was no pushover, but not as tough as others that yielded sub-60 rounds.

2 DUVAL'S MASTERPIECE

Golfer David Duval

Score 59

Date January 24, 1999

Tournament 1999 Bob Hope Chrysler Classic

Course PGA West Stadium Course, La Quinta, California

Course Rating 75.8 / **Slope** 148 / **Par** 72

Staring through his trademark wraparound sunglasses on a sunny California Sunday, David Duval launched a calm, cold assault at the final round of the 1999 Bob Hope. He started the day in 13th place, seven strokes back, but a birdie blitz and an eagle on the 18th—set up with a magnificent, 200-yard 5-iron—gave him a one-stroke victory.

1 THE FIRST 59

Golfer Al Geiberger

Score 59

Date June 10, 1977

Tournament 1977 Memphis Classic

Course Colonial Country Club, Cordova, Tennessee

Course Rating 76.2 / **Slope** 144 / **Par** 72

The original sub-60 round ranks best, carded by Al Geiberger on a scorching, humid day in Tennessee on a course with grainy Bermuda greens. (Raymond Floyd had the second-lowest score of the day, a 65.) The burden of being first to break the magic number of 60 only added to Geiberger's pressure, and the course he shot 59 on was a giant for its time, stretching 7,200 yards.

BORN IN SCOTLAND WITH AN AMERICAN ACCENT.



OUR LATEST EXPRESSION

pays tribute to American whiskey's contribution to single malt Scotch and the American oak bourbon barrels that have shaped the flavor of Scotch whisky for generations.

It is matured 14 years in bourbon heritage barrels and then finished in new American oak barrels from Kelvin Cooperage in Kentucky.

The resulting whisky combines the smooth, fruit-filled complexity of Speyside with the bold vanilla punch and caramel richness of Kentucky.

U.S. EXCLUSIVE

CERTIFIED KOSHER

SKILLFULLY CRAFTED. ENJOY RESPONSIBLY. GLENFIDDICH.COM

GLENFIDDICH SINGLE MALT SCOTCH WHISKY, 43% ALC./VOL. ©2016 IMPORTED BY WILLIAM GRANT & SONS, NEW YORK, NY.



Furyk began the day with little fanfare, but ended as the star as he shot a record-setting 58 on August 7 at the TPC River Highlands in Connecticut.

closed with 29 on the front, which included holing a short pitch on the first hole for eagle and making birdie on the ninth, his last hole of the day.

Is Geiberger's 59 better than Furyk's 58? "I shot mine on a long golf course, grainy greens, a hot, humid day. And you know, the courses are in such great shape now, the ball rolls perfectly on the greens, sits perfectly on the fairway," says Geiberger. "I was 13 under par, Jim was 12 under for 58. But I was playing a par-72 course and he was playing a par-70 course, and I just don't know how you compare them fairly. All I know is that I had a really good round, and so did Jim. He played great and he earned his 58."

While the TPC River Highlands is one of the shortest courses on the PGA Tour, it's not one of the easiest. Its stroke average for the Travelers for all four rounds was 69.688, and the final round was 68.658. At the conclusion of the Travelers, River Highlands was the 25th most difficult of the 46 courses on the PGA Tour. Russell Knox won the tournament with a 14 under par score. Furyk finished at 11 under in a tie for fifth. Furyk didn't win the BMW Championship when he shot 59, finishing third.

"People look at my game and kind of assume that it's kind of set up for a U.S. Open, for tough courses where par is a good score," says Furyk. "But if I look back earlier in my career, three of my first four wins were at Las Vegas and that was like 25 under. But I don't know if there's a rhyme or reason or a style of play."

On August 9, two days after his 58 and in a sweet coincidence, Furyk

was announced as the winner of the Tour's Payne Stewart Award, given annually to a player who through the course of his career has shown the highest level of character, charity and sportsmanship. (The winner was decided before Furyk's historic round.)

"I want to congratulate him on his career both on and off the course," said Tour commissioner Tim Finchem. "He has been a superb, consistent player...I want to recognize what he has meant to the PGA Tour, its image, what people think about our sport."

Though he's no Tiger Woods or Phil Mickelson, Furyk has reached the highest level of the game, and has had a stellar career.

"I look back at being able to win a U.S. Open and carry that with me for life and keep the trophy forever," he says. "But ordering things is so hard. I'm proud to be able to win 17 times and play on Ryder Cup and Presidents Cup teams. The 59 was a great accomplishment. I'm a little flabbergasted that I had the opportunity to break 60 again and was able to do it with a 58. I look at it as one day, versus a career, but also one day that no one else on the PGA Tour has ever done."

After other players joined Geiberger in the 59 Club, Al Geiberger started changing his moniker from Mr. 59 to The Original 59.

Now Jim Furyk is Mr. 58. The Original 58. ❖

Jeff Williams is a contributing editor to CIGAR AFICIONADO.



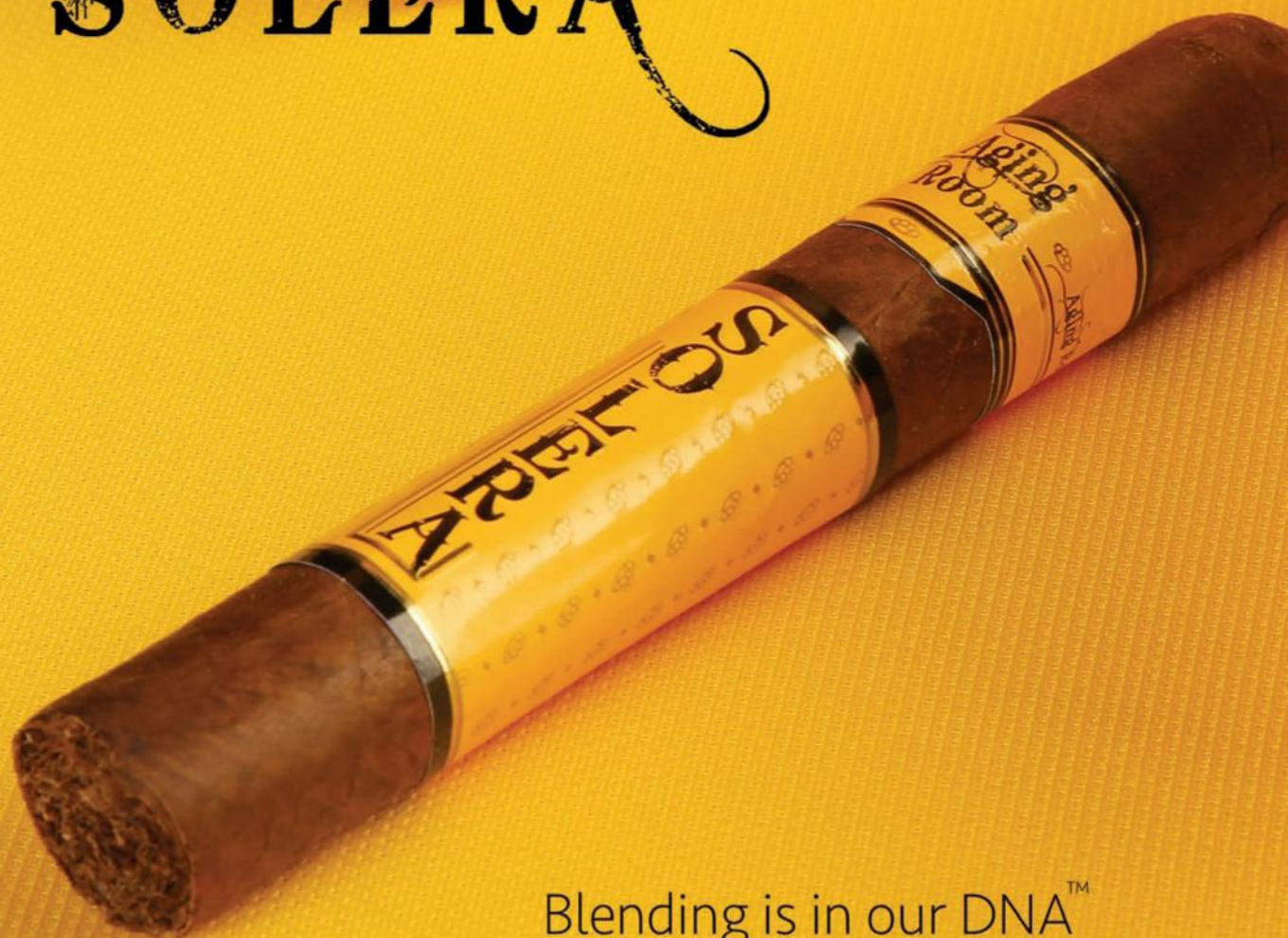
RAISED IN SCOTLAND ROUSED BY THE CARIBBEAN

Glenfiddich 21 Year Old Rum Cask Finish

*After patiently raising our whisky for 21 years, we add a sublime finishing touch.
By finishing our malt whisky in Caribbean rum casks, we rouse our exceptional
Scotch whisky with extra rich, sweet and exotic flavours.*

FAMILY RUN SINCE 1887

Aging Room SOLERA



Blending is in our DNA™

The SOLERA method of aging has been used for centuries in the making of wine, sherry, rum and brandy. Now for the first time we are using the SOLERA system by combining different vintages of tobacco at different stages of the aging process to obtain a fuller flavor and more complex cigar.



21 Festivo

SOLERA
SUN GROW



From the makers
of Aging Room
No.2 Cigar of 2013
www.BoutiqueBlends.com



WHEN IT COMES to real estate, location is everything, and waterfront property always commands a premium. Whether on a hot, tropical sandy beach or perched on cliffs atop rugged rocks and crashing waves, our love for the shore is primal. Seventy percent of the earth's surface is covered with oceans, and those oceans are dotted with islands—a lot of islands. Such islands as Hawaii, Bali and Tahiti are time-honored destinations. Some are lesser-known islands with loyal fans. Others are just being discovered. With thousands of possibilities, the question is which are the best?

We've answered that by polling a panel of experts, ranking Best Islands in numerous categories, from luxury lodging to cuisine, fishing to golf, adventure travel to quality family time. For more than a decade, our uniquely critical travel surveys have taken a much different tack than standard travel magazine reader polls or online votes, which are often manipulated by the hotels and destinations being rated, or by pressure from advertisers. Most polls rely on anonymous participants who may not even have been to the places they vote for. In sharp contrast, we assembled a dream team of bona fide experts in the field, featuring some of the world's best luxury travel agents and travel journalists.

The results were both expected and shocking. Predictably, Hawaii had many fans in almost every category. At the same time Canada, with nearly its entire land mass farther north than Montana, had a tremendous showing, on both its coasts. Without any remotely tropical attributes, it turns out its islands still have plenty to offer.

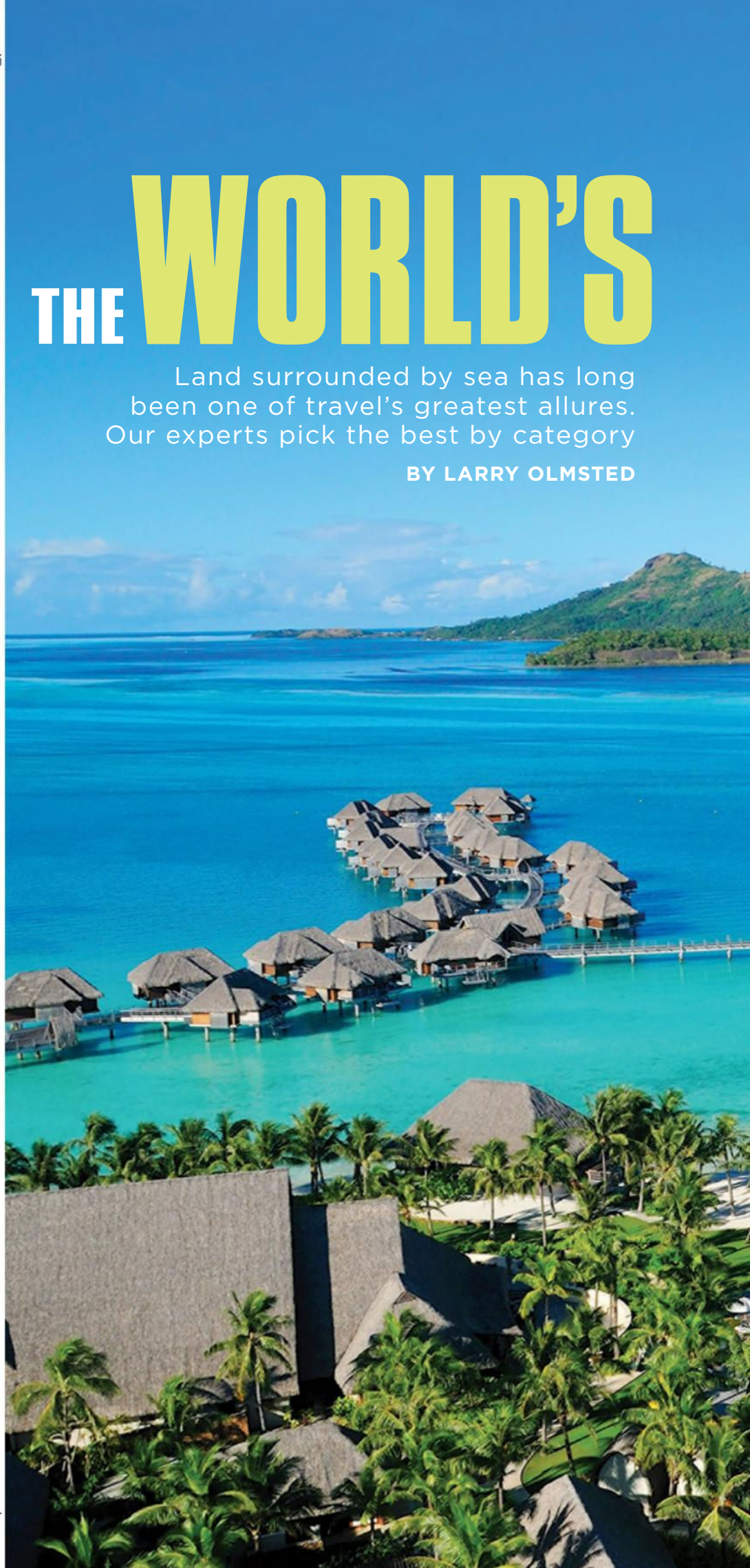
Panelists argued the case for islands big and small, near and far, in every corner of the globe. Spots as varied as New York's Manhattan, Michigan's Mackinaw, and Maine's Monhegan got nods. One passionate skier heralded the famously deep powder of Japan's Hokkaido as a winter escape. Islands that most people have never heard of garnered votes: Palawan, Folegandros, Fatu Hiva, Moyo, Sifnos, Tilghman and Tagomago.

For premier travel agents, part of the job description is staying abreast of the latest and greatest. They nominated a handful of new top-tier luxury destinations unfamiliar to many consumers. Such islands as Brando and Laucala nearly swept the agents' voting. But the classics also shone, with voters reminding us why places like Bali and whitewashed Greek Isles are so magical. Of course, whatever the poll theme is, travelers love all things Italian, and there was a strong showing for everything from Sicily to Sardinia to tiny islands in Venice's lagoon.

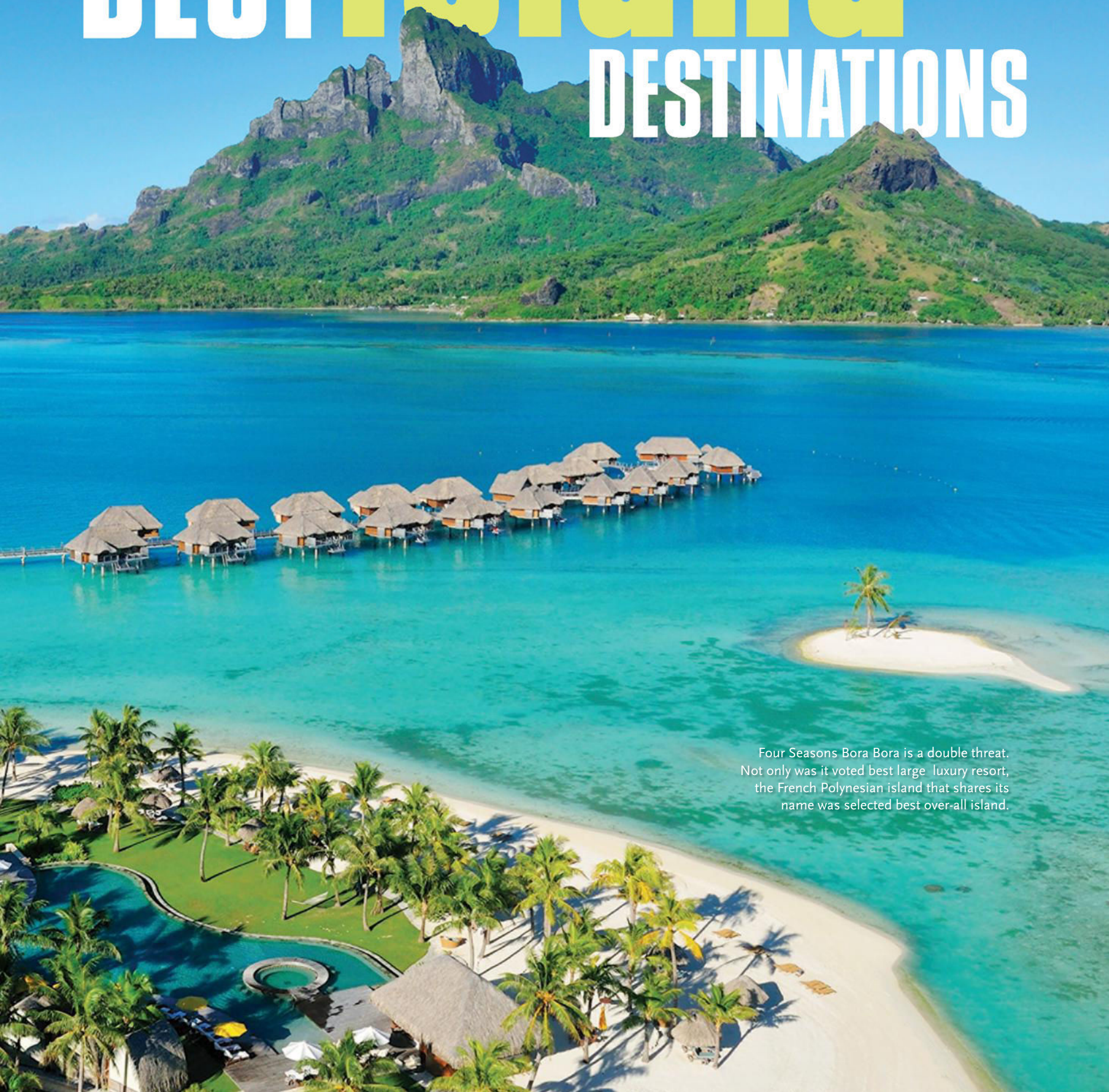
THE WORLD'S

Land surrounded by sea has long been one of travel's greatest allures. Our experts pick the best by category

BY LARRY OLMSTED



BEST island DESTINATIONS



Four Seasons Bora Bora is a double threat. Not only was it voted best large luxury resort, the French Polynesian island that shares its name was selected best over-all island.



The Lembah Spa (left) at the Viceroy Ubud resort is but one of the many reasons Bali was named best island for luxury lodging worldwide. Guests paddle an outrigger canoe at Four Seasons Hualalai (right) on Hawaii's Big Island, which was picked as the best large luxury island resort in North America.

OVERALL BEST ISLAND ♦ NORTH AMERICA HAWAII (BIG ISLAND & MAUI)

Our panelists agreed on the 50th state but were split between Hawaii—aka The Big Island—and Maui. Writer Mike Hiller represents the Hawaii camp: “Oceans, mountains, verdant green valleys and bluebird skies. Every season and nearly every climate zone in the world in one place.” World-class agent Chad Clark takes Maui’s side: “With loads to see and do Maui is always at the top of the list. Great sport fishing, surfing, whale watching, hiking, and golf, all in a beautiful tropical climate.” Suggested stay: Four Seasons Hualalai, Big Island; Ritz-Carlton Kapalua, Maui.

OVERALL BEST ISLAND ♦ WORLD BORA BORA, FRENCH POLYNESIA

Bora Bora defines the genre of exotic tropical island with its litany of luxury hotels, all featuring stilted bungalows over crystal clear water. Renowned honeymoon planner Carrie Wallace of MoonRings describes it as “the epitome of what one imagines when thinking of ‘tropical islands,’ with dramatic scenery, clear blue lagoons, overwater bungalows, pretty beaches, lush jungle hillsides.” All of our experts used colorful descriptions like “dreamy crystalline blue water” and “black pearls,” and praised the isolation and privacy. Suggested stay: Four Seasons Bora Bora.

BEST ISLAND FOR CIGAR LOVERS CUBA

Even with the loosening of travel restrictions, it is still tough to freely visit Cuba, but when we pressed panelists, there wasn’t much of a second choice—this island is synonymous with cigars, and also smoking fantasies. “There is no question as to which island is the best for cigars,” says travel agent Mary Ann Ramsey, recalling a visit. “There was something very special about sipping a mojito and watching my husband light up a legal Cohiba at the roof bar of the Hotel Ambos Mundos with Morro Castle in the background. The best cigar my husband enjoyed in Cuba was hand rolled by a tobacco farmer in his curing shed.” A visit affords some of the best cigar shopping as well as the opportunity to tour factories. “How can any island compete with the perceived ‘forbidden fruit’ of an authentic Cuban?” asks journalist Michael Shiels. Freelancer Lynn Seldon sums it up: “Cuba, Duh!” (See June 2015 for hotel insight.)

RUNNER UP DOMINICAN REPUBLIC Excellent cigars, excellent rum, luxury resorts and the best golf courses in the Caribbean combined to make this the top-performing “legal” cigar island among our panelists. It pales in comparison to Cuba for cigar shopping opportunities, but it has many other charms. The new Amanera, the first Aman golf resort, is also the first to produce its own cigars. Suggested stay: Amanera.

BEST ISLAND FOR LUXURY LODGING ♦ NORTH AMERICA ST. BARTS

This small island of St. Barthélemy rivaled the entire state of Hawaii—without one “name brand” hotel chain. How? With lots of luxury boutique properties right on the sand with attentive staff and great food—plus a stunning array of luxury rental villas. “I’m pretty sure there are more Relais & Chateaux per square mile here than anywhere else, not to mention all the lavish villas,” says travel writer Ann Abel. *USAToday* columnist Everett Potter adds, “It doesn’t get any more luxurious than St. Barts.”

BEST ISLAND FOR LUXURY LODGING ♦ WORLD BALI, INDONESIA

There is no close second—even the entire resort-rich Maldives chain couldn’t catch this longtime fantasy island, with its unmatched uber-luxury density. It’s hard to name a top-tier luxury brand that is not here, including stunning Asian standouts Oberoi, Banyan Tree, Anantara, Alila, Pan Pacific and COMO. Many, such as Four Seasons, Aman and Ritz-Carlton, have multiple locations. Wallace of MoonRings enthuses: “Travelers are spoiled for choice...Venerable names and boutique options such as The Samaya and the Viceroy Ubud mean that luxury seekers will find much to love, no matter how many times they may visit.”

BEST LARGE LUXURY ISLAND RESORT ♦ NORTH AMERICA FOUR SEASONS HUALALAI, HAWAII

This Big Island favorite crushed even worthy competition among its Hawaiian neighbors. From its black-lava setting to Nicklaus Signature golf course to authentic cultural offerings, one-of-a-kind touches gave Hualalai honors. “Otherworldly location amid lava fields, fringed by sapphire seas, with seven pools including the King’s Pond filled with 4,000 fish for snorkeling—the essence of the true Hawaii,” says journalist and travel



Classic cars and peaceful promenading are some of the joys of Havana's Malecón (left). Unsurprisingly Cuba was our panel's pick for the best island for cigar lovers. Ian Fleming took in the view (right) while writing his James Bond novels at Jamaica's Goldeneye, which tied for best small luxury resort.

agent Becca Hensley. Boutique travel agent Steve Jermanok says, "You'll appreciate your outdoor shower after all the activities, from private dining on a beach serenaded by a ukulele player to snorkeling with green sea turtles and paddling an outrigger canoe past a pod of wild dolphins." But one expert, Chad Clark, has a warning: "Guests find this property may ruin them for life"—or at least immunize them to the charms of other such resorts.

BEST LARGE LUXURY ISLAND RESORT ♦ WORLD **FOUR SEASONS BORA BORA**

The Four Seasons' preeminence among full-service resorts worldwide was even more decisive here. "The Four Seasons' airy and bright overwater bungalows and land villas provide a marvelous sense of place," says Glenn Litwak of the luxury agency Protravel. "You rarely enjoy such breathtaking views: surrounded by sand-fringed beaches, the turquoise lagoon is enticing, and the spa heavenly in all aspects... staff is at your beck and call." Michael Shiels agrees: "The Four Seasons' view of the lagoon and 2,000-foot volcanic Mount Otemanu is hypnotic. The resort is only accessible by its private luxury boat, which glides through water that looks like ice-blue Gatorade. The resort also has a tiny desert island with a lone palm tree guests can wade to for an insanely romantic, private, sunset dinner."

BEST SMALL LUXURY ISLAND RESORT ♦ NORTH AMERICA **TIE: CLAYOQUOT WILDERNESS RESORT,** **VANCOUVER ISLAND, CANADA ♦** **GOLDENEYE, JAMAICA ♦** **JUMBY BAY, ANTIGUA**

Our only three-way tie showed just how rich the travel world is in boutique luxury properties. With its focus on ecotourism, friendly Vancouver Island vied for overall best island. Clayoquot famously helped usher in the "glamping," or glamor camping trend, with its 27 tents—10 with radiant heated bathroom floors. A luxury all-inclusive structure includes yoga classes, gourmet cuisine, wine, spirits and endless outdoor activities. Abel describes it as "Heaven on Earth... an immersion in nature but with very comfortable tents, excellent food, endless adventure excursions—we had a dolphin jump into our zodiac!"

Goldeneye, the estate where Ian Fleming penned many of his James Bond novels, has been converted into the flagship of record impresario

Chris Blackwell's Island Outpost Jamaican boutique resort chain. Wallace says, "I just love the vibe—great music everywhere, it oozes true Jamaican culture, and one comes away feeling like they have really been to the Caribbean."

With 40 hotel rooms and sumptuous villas, Jumby Bay is among the smallest in the luxury Rosewood brand, occupying its own island off Antigua with private boat, no cars and sugary beaches. It's "just ultra-luxurious," says super agent Anne Scully. "Love the villas and suites...it's where I would want to be transported to on a cold winter day."

BEST PRIVATE ISLAND RESORT ♦ NORTH AMERICA **NECKER ISLAND, BRITISH VIRGIN ISLANDS**

Sir Richard Branson pioneered this category of celebrity private islands cum hotels, and it has been widely imitated, but our experts still gave the original highest marks. "This 74-acre island features pure white sand juxtaposed with lush tropical flora," writes the staff of luxury experiential travel advisor Black Tomato. "It comes equipped with its own three-person submarine and Michelin-trained chefs—not to mention Sir Richard's very own private home." The resort hosts a single party of up to 34, including the mansion-like Great House, six Balinese homes and two cottages. There's a full array of motorized and nonmotorized watersports, beaches, hiking, tennis and a full spa, plus huge staff and multiple dining options—including a floating sushi bar. Hiller says: "Party like you are Richard Branson."

BEST PRIVATE ISLAND RESORT ♦ WORLD **TIE: LAUCALA, FIJI ♦** **THE BRANDO, FRENCH POLYNESIA**

This was not just a tie but a pair of landslides, overshadowing every other option, as the world's best travel agents fell over each other to cast votes for these two relatively new properties, which have made an incredible industry splash. Many panelists were personally tied and voted for both. The Brando was Marlon Brando's personal retreat, and has just been developed into an ultra eco-conscious boutique resort. Laucala is a bit glitzier, the private island of Red Bull's founder, complete with its own 18-hole golf course by David Kidd of Bandon Dunes fame.

Describing The Brando, Litwak says, "I've never felt so blissfully detached from civilization. All of the secluded villas with private plunge



The long list of luxury amenities at Fiji's Laucala even includes a submarine for reef exploring and championship golf. It tied with The Brando, French Polynesia, for the title of best private island resort worldwide.

pools are on the sandy beach with views of the sparkling turquoise sea... the entire surrounding area is totally unspoiled. Staff seem to know what you need before you ask." Scully adds: "Brando wanted [it] to be a place that reminded the Tahitians of what and who they were centuries ago... his dream is now a reality."

"Pure Paradise," says Chad Clark about Laucala. "This island is Fantasy Island. The most exclusive and luxurious island resort in the world, period. It has five restaurants, a championship golf course, a fleet of boats/yachts, and its own submarine—for 25 villas."

BEST ISLAND RESTAURANT ♦ NORTH AMERICA

TIE: BLUE AT RITZ-CARLTON GRAND CAYMAN ♦ RESTAURANT AT MALLIOUHANA, ANGUILLA

Two Michelin-starred chefs, both focused on seafood, ended up tied: Blue is represented by Eric Ripert (see page 74) of Le Bernardin and the Malliouhana by Jeremy Bearman, of Rouge Tomate. Scully, a food maven, attributes Blue's success to "exquisite local seafood, elevated to the sublime with seasonal flavors and masterful technique by New York's seafood master." Abel says of Bearman's work "I love the reinvention of this restaurant...serves exactly the kind of fresh, clean, simple, healthy-but-not-sanctimonious food I want to eat in a hot, tropical climate."

UNIQUE ISLAND LODGING ♦ NORTH AMERICA

FOGO ISLAND INN, NEWFOUNDLAND, CANADA

Huh? Fogo Island? Even most well-heeled travelers have never heard of this rugged and very sustainable locavore resort, located 1,200 miles northeast of Kennebunkport, Maine. But our experts were drawn to it in droves—this was one of the most overwhelmingly popular choices in the entire poll, despite being hard to get to and lacking any tropical features. So what's the appeal? "An artist's paradise that sits on an island off an island, situated along Iceberg Alley, all 29 suites feature floor-to-ceiling views of the North Atlantic," says Scully. "Locally sourced, seasonal ingredients are paired with just-caught seafood in the internationally acclaimed dining room. The island's still-wild world has caribou to track, hills of berries to forage, nature trails to explore and countless birds and sea life to behold." Agent Mary Jean Tully, of Tully Luxury Travel, adds, "Absolutely beautiful and unique surroundings and history."

UNIQUE ISLAND LODGING ♦ WORLD

SOUTH OCEAN LODGE, KANGAROO ISLAND, AUSTRALIA

Our experts know their far-flung spots, and this was another surprisingly popular choice. Becca Hensley explains why: "I am pretty obsessed with Southern Ocean Lodge. This upscale lodge kisses the cliffs, and sort of flows along its side like a scarf in the wind. Melding into the bush, it is all-inclusive, with happy hours in the wild amid a coterie of hopping kangaroos, has a gourmet restaurant, and a wine cellar that is part of your admittance fee—you just walk in and seize whatever bottles you desire, and they are some of the best in the world." There are just 21 luxury suites, and rates include a slate of outdoor and wildlife excursions. When enjoying cocktails on the terrace, don't be surprised when kangaroos join you.

BEST SUMMER ISLAND DESTINATION ♦ NORTH AMERICA

HAWAII (BIG ISLAND & MAUI)

Hawaii's equatorial location means great year-round climate. "The weather is always fine and dreamers can repose on the beaches, hike volcanoes, wander through villages and tour coffee plantations. But it always seems less crowded in summer," says Hensley. Panelists noted its vast array of family friendly activities made it an even better choice for summer vacation. Suggested stay: Mauna Kea, Big Island; Four Seasons Maui.

BEST SUMMER ISLAND DESTINATION ♦ WORLD

TIE: SANTORINI, GREECE ♦ BALI, INDONESIA

Two classic dream destinations prevailed. "In summer, sunset becomes an event here, as the stark beauty of the island is amplified by the last rays falling over the volcanic caldera," says Wallace of Moonrings about Santorini. "Quintessential whitewashed buildings and a shimmering ocean add to its allure." Bali's mix of culture, spirituality, nature, beaches, authenticity and unrivalled choice of top luxury resorts won over voters. Mike Hiller is succinct: "Island of the gods, spirituality and beautiful beaches rule." Suggested stay: Canaves Oia, Santorini; Oberoi, Bali.

BEST WINTER ISLAND DESTINATION ♦ NORTH AMERICA

ST. BARTS

This small Caribbean island won big with experts. It's known for French flair, great food, upscale lodging and a sense of fashion and style missing in many other islands. Veteran luxury agent Litwak says, "Loaded with luxury hotels,



The Fogo Island Inn, Newfoundland, Canada, is an ultra-modern eco-resort with gourmet, locally sourced cuisine in a wilderness setting.



DISTINGUISHED BY TASTE



*BTI International Review of Spirits Award: Platinum Medal – 2006, 2007, 2009, 2010, 2014.

enjoy **elit**™ responsibly. **elit**™ by Stolichnaya® Ultra Premium Vodka. 40% Alc/Vol. (80 proof).
Distilled from Grain. Stoli Group USA, LLC, New York, NY ©2016 Spirits International, B.V.



La Flor Dominicana

1994

THIS BLEND IS AS SPECIAL AS THE OCCASION
IT SERVES TO COMMEMORATE AND IS SYMBOLIC
OF THE QUALITY AND PRIDE WITH WHICH
LA FLOR DOMINICANA HAS BUILT ITS NAME.

AVAILABLE IN BOXES OF 20.

Follow us @LFDcigars  
www.laflordominicana.com



BRAND Portfolio

E.P. Carrillo proudly presents to you its finest cigars master blended by Ernesto Perez-Carrillo.

Pérez-Carrillo

SERIES

Generations Honored



La Historia



Encore



Elite

SERIES

A MASTER ACHIEVEMENT



*New Wave
RESERVA
CONNECTICUT*

*Selección
OSCURO*

CAPA DE SOL



DIMENSION SERIES

Time well Spent



THE ORIGINAL
REBEL
REBELLIOUS

THE ORIGINAL
REBEL
MAVERICK



INCH
MADURO COLORADO NATURAL



*Interlude
NATURAL
MADURO*



THE CLASSICS SERIES

Reinventing Tradition



*New Wave
CONNECTICUT*

DUSK

*Cardinal
Impact
MADURO*

*Cardinal
Impact
NATURAL*

**CORE PLUS
MADURO**

CORE PLUS



FACTORY SERIES

OUTSIDE THE BOX

*La Alianza
GENERATIONS*
Edición Natural Edición Rosado

**GRAND
PRIZE**





Summer sunsets are magnificent on the island of Santorini, which tied with Bali for the title of best summer island destination.

haute cuisine dining, and boutiques to rival those of Saint Tropez, this island has it all.” Fellow agent Clark calls it “The island of the chic and famous.” Suggested stay: Hotel Saint-Barth, Isle de France.

BEST WINTER ISLAND DESTINATION ♦ WORLD **NEW ZEALAND**

This winner in a landslide was helped by winter being summer there. Scully notes: “One of my most favorite trips ever...abundant wildlife, soft black beaches and of course their famous wineries. It’s an adventurer’s dream-come-true destination. There were times I felt I was on a *Jurassic Park* movie set.” Journalist Lynn Seldon is more succinct: “This island nation has everything.” Suggested stay: Lodge at Kauri Cliffs.

BEST GOLF ISLAND ♦ NORTH AMERICA **TIE: BIG ISLAND, HAWAII ♦** **DOMINICAN REPUBLIC**

Headed east or west, American golfers simply cannot go wrong. The Big Island was acclaimed for its multiple luxury golf resorts strung out along the Kona Coast, while the Dominican Republic wowed with the largest

concentration of great courses in the Caribbean, including Teeth of the Dog at Casa de Campo, the region’s perennially top-ranked course. The Dominican Republic’s standing was further improved by the recent addition of Amanera. The world’s first golf resort from luxury brand Aman includes what may now be the new best course in the Caribbean: Playa Grande. Think of it as Pebble Beach with more and better views. The finish is seven consecutive cliff-top holes, unrivaled on the planet. Michael Shiels rings in for our westernmost state, noting the many professional events staged at Hualalai, Mauna Kea and Mauna Lani, all along the Kona Coast, near the courses of Waikoloa and Big Island Country Club. “All are lava, flora and fauna-filled affairs with ocean views.”

BEST GOLF ISLAND ♦ WORLD **IRELAND**

The Emerald Isle is a true golf gem—almost no votes were cast anyplace else. As Clark notes, “Ireland is home to two-thirds of the world’s total links courses. Summer days are long, so there’s loads of playing time.” Golf Channel’s Brandon Tucker calls the island a rip-roaring good time for golf and pints in the pub afterwards. “The folks are colorful and the golf spectacular. Northern



ALEC BRADLEY

We don't do it for the ratings.



Alan Rubin
First Generation Cigar Maker



Alec Bradley Prensado | **Rated 96**



Alec Bradley Tempus | **Rated 94**



Alec Bradley Sanctum | **Rated 93**



Alec Bradley Coyol | **Rated 93**



Alec Bradley Mundial | **Rated 92**

ALECBRADLEY.COM





The Dominican Republic tied with Hawaii as the best North American island for golf. One compelling reason is the highly regarded Teeth of the Dog course at Casa de Campo.

Ireland has links as stellar as any in the world, while the Republic has unique courses like Ballybunion, Old Head and Lahinch." A golf and travel writer, Shiels visits at least once a year and says, "The Emerald Isle is ringed with natural links courses, and in its fertile midlands and mountains, the greenest parkland resort courses imaginable sit at the end of rainbows...an unforgettable island golf experience." Suggested stay: Adare Manor.

BEST WATERSPORTS ISLAND ♦ NORTH AMERICA **HAWAII (MAUI, LANAI, OAHU)**

With stiff competition from destinations with specific strengths, Hawaiian islands wowed for their diversity. Oahu is one of the best places for beginners to learn to surf at Waikiki, while the North Shore has fabled expert breaks like Bonzai Pipeline and Sunset. Maui includes shore diving, wall diving, beginner diving, visibility and underwater photography. Lanai won acclaim for the protected oceanic nature reserve right on the beach at the Four Seasons Lanai (formerly called Manele Bay), with awesome snorkeling feet from shore, and diving its undersea lava dome formations. Suggested stay: Four Seasons Lanai.

BEST WATERSPORTS ISLAND ♦ WORLD **MALDIVES**

Fiji, Tahiti and Micronesia won raves from dive fans. Bali and Australia wooed surfers. But the Maldives vanguarded all. Panelists made a few things abundantly clear: wherever you go in this archipelago you will

find unbelievable beaches, many with great snorkeling, too many world-class dive sites to count and fantastic surfing. As Hensley noted, "The water is absolutely transparent and the fish and marine profuse and poetic." Luxury chain Four Seasons operates its only floating resort here, the Explorer, specifically to give underwater access to scuba divers and snorkelers. Suggested stay: Soneva Fushi.

BEST ADVENTURE TRAVEL ISLAND **SOUTH ISLAND NEW ZEALAND**

Our experts agreed: this spot is known as a birthplace of adventure travel. "AJ Hackett invented bungee jumping here," says Hensley. "Beyond that there's fishing, white water rafting, skiing in winter, insane mountain biking and heli-everything." As Black Tomato explains, the South Island is "Known as the outdoor adventurer's haven, with endless active experiences ranging from a jet-boat ride or river rafting excursion, the world's highest bungee cords and sky swings, and/or skydiving or paragliding." Gwen Books sums it up: "Queenstown is the adventure capital of the world...one of the most world-renowned areas for adventure for every age of thrill seekers." Suggested stay: Matakauri Lodge.

BEST CULINARY ISLAND ♦ NORTH AMERICA **ST. BARTS**

While islands as diverse—and understandable—as Manhattan got nods, our voters could not stop extolling the French and seafood driven virtues of this small but chic Caribbean escape. As Gwen Books says, "Despite the petite size, it is brimming with culinary choices to satisfy a fervent foodie. Your choices span five-star Jean-Georges Vongerichten at Eden Rock to four-star Relais & Chateaux dining to bistros, dedicated fish/lobster feasts, and sand and sea dining at La Plage." Carrie Wallace seconds this notion: "With roots in France and 80-plus restaurants, St. Barts is a foodie dream. Haute cuisine or simple fare, the food is fresh, well-conceived and innovative. Half the fun of traveling here is planning where you'll eat each evening."

BEST CULINARY ISLAND ♦ WORLD **THE ISLANDS OF ITALY**

Italy is always tops among world foodies, and in this case, if there was a chunk of land off its coast, our experts wanted to eat there—especially Sicily, but also Capri, Sardinia and even the islands in Venice. Hensley explains the logic, "Sicily because it is Italy—and Italians take their obsession with food more seriously than anyone else in the world." Black Tomato was tied between Sicily and Capri: "These gorgeous islands are home to some of the world's most incredible seafood and freshest produce. An abundance of limoncello producers and wineries are also located there." Scully goes straight for Sicily: "You have to take your hats off to Italian cooking and this island rivals the top chefs of Rome, Florence and Venice...The best gravy—not sauce—in the world."

A MASTERPIECE
170 YEARS IN THE MAKING

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

UNNECESSARILY WELL MADE

WHISKY OF THE YEAR 2016





AJ FERNANDEZ

CIGAR COMPANY



*Each handcrafted cigar is the ultimate
expression of creative skill and imagination.*



*Each handcrafted cigar is the ultimate
expression of creative skill and imagination.*

Wrapper: Proprietary Hybrid: Rojita
50% U.S. Shade Grown Connecticut, 25%
Corojo 99, 25% Havana 2000
Binder: Quilali
Filler: Nicaragua, Honduras, Brazil

Short Churchill: 6 x 48
Robusto Extra: 5 1/2 x 52
Toro: 6 x 54
Gordo: 6 1/2 x 58

MF
MY FATHER[®]
CIGARS



Flor de las Antillas - MADURO



My Father - MF The JUDGE

BEST CULTURAL ISLAND

**TIE: EASTER ISLAND, CHILE ♦
ZANZIBAR, TANZANIA**

With its mysteriously extinct populace, seemingly abandoned overnight quarry, incredible remoteness and towering, unique Moai statues, Easter Island wowed everyone who had visited it, becoming the easy answer to the question: “What is the most interesting island?” Like Easter Island, Zanzibar’s Stone Town is a UNESCO World Heritage Site, famed for its architecture, spice markets and Swahili culture. As top travel agent Mary Ann Ramsey puts it, “The name alone conjures up images of exotic history, sultans and spices. You can explore The Old Fort, Mtoni Palace and Darajani Market and wander the narrow streets and alleys...you will see people piling spices on the side of the road to dry and cure, and women and children carrying baskets on their heads.” Suggested stay: Explora Rapa Nui, Easter Island; Park Hyatt Zanzibar.

BEST ISLAND FOR ROMANCE

BORA BORA

With so many islands, it was hard to get our experts to agree on much, but for this category the choice was clear, especially given the vast assortment of private bungalows on stilts in gorgeous lagoons that are so appealing to couples. “Each tiny island holds a distinctive hotel, each of which fulfills your tropical fantasy. Nearly every hotel gives you the chance to sleep in an over-the-water bungalow, and dive from your terrace into a crystalline lagoon,” says Hensley. She cited the ultimate couples’ perk available: “The Four Seasons delivers room service to your overwater guest room in an outrigger canoe. What’s more romantic than that?”

BEST ISLAND FOR BEACHES ♦ NORTH AMERICA

TURKS & CAICOS

These island groups in the Lucayan archipelago have recently become popular thanks to luxury hotels like Aman’s first beach resort in the hemisphere, the venerable Grace Bay Club and private island resort Parrot Cay, a favorite of fashion icons and rock stars. As Tully says, “These coral islands have powdery white sand and crystal-clear water,” while honeymoon specialist Wallace says: “Providenciales offers Grace Bay Beach, a long, unbroken stretch of clean white sand and calm water. Beautiful boutique resorts dot the bay, and sun worshipers can while away the day or go for long, lazy walks while marveling at the water.” Suggested stay: Parrot Cay.

BEST ISLAND FOR BEACHES ♦ WORLD

MALDIVES

This cluster of private-island resorts drew wide praise for its accommodations, watersports and pampering, but most of all for its incredible—and empty—beaches. Black Tomato proclaims it “an absolute dream for beach lovers. Miles of pristine, azure coastlines, overwater bungalows perched above clear waters of lagoons with endless views of the Indian Ocean. A plethora of private tropical islands bordered by perfectly powdered white beaches.” Wallace concurs: “Blue water, small tropical private island resorts, and fine white sand make this a must for a true beach aficionado.” Suggested stay: Shangri La Villingili.

BEST FISHING ISLAND

**TIE: KEY WEST, FLORIDA ♦
LIZARD ISLAND, AUSTRALIA**

The western end of Florida’s Keys was good enough for Ernest Hemingway, and it was more than good enough for our experts. Key West is renowned for its flats fishing, light tackle and deep-sea big game, impressing Scully and Chad Clark, who says, “With plenty of sailfish and tarpon, Key West is great for fishing during the day and enjoying the restaurant and party scene at night.” Our panelists have a thing for luxury, private-island resorts, and Lizard Island happens to be smack in the middle of the Great Barrier Reef. Gwen Books says, “The remote waters surrounding Lizard Island offer up some of the most exciting fishing in the world—particularly during black-marlin season (September to December). In addition, anglers can expect to hook mackerel, tuna, trevally, mahi mahi, red emperor, coral trout and sailfish. Why not ask the island’s chefs to



The delectable French cuisine of St. Barts, served over stunning views like this at Chef Jean-Georges Vongerichten’s On the Rocks at the Eden Rock resort, wowed panelists.

prepare your catch for a deliciously fresh dinner?” Clark adds that “Not only a world-class resort, it gives you the best chance of catching incredibly large black marlin exceeding 1,000 and even up to 2,000 pounds.” Suggested stays: Hyatt Key West Resort & Spa; Lizard Island Resort.

BEST ISLAND FOR WILDLIFE

GALÁPAGOS

It makes perfect sense: this is where Darwin went to study animals, and in recent years its popularity has soared, almost entirely thanks to its plentiful wildlife. Our panelists, one after another, extolled its virtues. “There could not be a better showcase for wildlife than the Galápagos,” says Wallace. “Travelers typically traverse this archipelago by expedition cruise, stopping along the way to snorkel with sea lions, dive with hammerhead sharks, observe swimming iguanas, and of course see the amazing giant Galápagos tortoises. Shiels adds, “Sharing the beach and snorkeling with sea lions, penguins, sea rays, baby sharks and giant turtles is like being inside a 23,000 square-mile zoo exhibit or aquarium.” Hensley flatly states that “birders and animal lovers will never stop talking about their trip to Ecuador’s storied Galápagos Islands.” Suggested stay: Pikaia Lodge.

BEST UP & COMING ISLAND DESTINATION

CUBA

With all the pent up demand, media frenzy and recently the first large cruise ship visit from the U.S., this was an easy choice. Our panelists had little doubt that Cuba is where many island vacationers will be headed in coming years. Ramsey explains: "Cuba is very much alive with art and music. It seems to be everywhere. Spend an evening at the famous Tropicana nightclub with your favorite cigar and a bottle of Havana Club rum and you can imagine what it was like back in the days before the revolution when Cuba was the playground for Americans seeking glitzy entertainment."

RUNNER UP LANAI, HAWAII After billionaire Larry Ellison bought this private island with its two luxe Four Season Resorts and marquee golf courses, he decided it would be a good idea to shutter them, tear everything up, pump in a small fortune and start anew. The Four Seasons Lanai (formerly Manele Bay) has reopened to rave reviews, with fewer rooms, an entirely new design and the state's most expensive suite. The Lodge at Koele will follow in late 2016, and one of the top luxury island destinations on earth looks to be better than ever. "Great golf course, loads of adventure activities and insane ocean views," says Clark. "After a reported \$75 million makeover, Larry Ellison's island is in tip-top shape and will be one of the finest resorts in the world." And that's just for phase one. ❖

OUR EXPERT PANELISTS

Thanks to the following travel experts who generously agreed to serve on our panel and took the time to thoroughly answer our questionnaire:

Ann Abel The former travel editor of *ForbesLife* and *Luxury SpaFinder*, Ann Abel writes about luxury travel and spas for *Forbes.com* (blogs.forbes.com/annabel).

Black Tomato Staff Black Tomato is an award-winning luxury travel company that specializes in curating tailor-made experiences for its clients. Its well-traveled expert staff predicts the latest travel trends to create itineraries in up-and-coming and remote destinations (blacktomato.com).

Gwen Books The Silicon Valley-based founder of Lifestyle Management has specialized in "Legacy Travel," bespoke luxury experiences of a lifetime, for over a decade. *The Hollywood Reporter* called her a Dream Vacation Agent (gwenbooks.com).

Beth D'Addono is a longtime travel and food writer based in New Orleans. She contributes frequently to *USA Today* and her latest book is *The Hunt New Orleans*.

Chad Clark One of the nation's top luxury travel specialists, Clark runs Virtuoso affiliated Chad Clark Travel Ventures in Phoenix and is a self-described "experience junkie," specializing in bespoke itineraries full of first-person insider tips, industry connections, golf and fine dining (chadclarktravel.com).

Pat Gallagher Our longtime panelist representing the consumer perspective is a Wall Street road warrior, frequent flyer and discerning global business and leisure traveler.

Becca Hensley An award-winning Austin-based travel writer, Hensley is an editor for *Insiders Guide to Spas* and has published her work in hundreds of magazines and newspapers, from *National Geographic*

Traveler to Cadillac. Popular on Twitter and Instagram @beccahensley she is also a Virtuoso travel advisor (beccahensley.com).

Michael Hiller Texas-based food and travel writer with a golf problem whose work appears in local, national and international publications, including *The Dallas Morning News*, *360 West Magazine* and inflight magazines.

Michael Holtz SmartFlyer CEO "Mr. 2A" founded the leading NYC-based Virtuoso agency 25 years ago, and now has multiple offices including Japan. Known for designing once-in-a-lifetime itineraries with insider expertise on the best way to issue First/Business class tickets, he's repeatedly been a *Travel + Leisure* A-List agent (smartflyer.com).

Steve Jermanok Author of several guidebooks and a former columnist for *National Geographic Adventure* and *The Boston Globe*, Jermanok now runs a boutique travel agency out of Boston called Active Travels (activetravels.com).

Larry Olmsted Over 20 years writing for CIGAR AFICIONADO as contributing editor, travel, Olmsted has also written for *Golf Magazine*, *Playboy*, *Forbes.com*, *USA Today*, *Investor's Business Daily*, *US Airways Magazine*, *United Hemispheres & Rhapsody*, *Men's Health*, *Outside*, *The Financial Times* and many, many others.

Everett Potter This prominent travel journalist has written for everyone from *National Geographic Adventure* to *Travel + Leisure*, is a *USA Today* columnist and publishes his own online magazine, *Everett Potter's Travel Report* (everettpotter.com).

Mary Ann Ramsey, CTC, DS Owner and president of Betty Maclean Travel, Ramsey has been a luxury travel advisor for 40 years, specializing in African safaris and cruises, with bespoke shore excursions. She was named Travel Agent of the Year by the American Society of Travel Agents (bettymacleantravel.com).

Anne Scully, CTC The travel agent's travel agent, trip planner to the stars, Scully, president of McCabe World Travel, has been recognized by *Travel + Leisure* magazine as a top 10 Super Agent for years and is one of the world's most sought after advisors (mccabeworld.com).

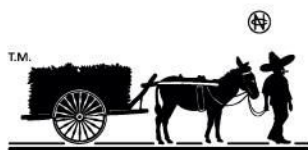
Lynn Seldon A veteran freelance travel journalist, Seldon has been on more than 100 cruises worldwide and often covers travel to islands. His work has appeared in more than 200 different publications and he has published six travel guides. His most recent book is a novel, *Virginia's Ring*, which the late Pat Conroy called, "A triumph and a tour de force," (lynnseidon.com).

Michael Patrick Shiels A Michigan-based travel writer and author, Shiels also hosts an award-winning syndicated radio talk show and has been named "Michigan Radio Personality of the Year." He's collaborated on titles with Donald Trump and Larry King, writes a travel column for *Forbes.com* and can be read at TravelTattler.com.

Mary Jean Tully Founder and CEO of Tully Luxury Travel, an award-winning agency specializing in cruises, African safaris and bespoke luxury vacations. *Conde Nast Traveler's* top pick for cruises—for 16 straight years—Tully is a consummate industry insider (tullyluxurytravel.com).

Carrie Wallace A national expert authority on upscale honeymoons and luxury life-stage travel, Wallace is president of MoonRings Inc., a designer of luxury honeymoons and special occasion trips, and an affiliate of the Andavo Travel network (moonrings.com).

Glenn Litwak With 40 years in luxury travel, Litwak is an expert agent for Protravel International in New York City. He specializes in deluxe ocean cruising and luxury destinations including Dubai, Abu Dhabi, Capri and Southern France. A Virtuoso member, Protravel has been a leading luxury agency since 1984 (protravelinc.com).



NAT CICCÒ[®]
SINCE 1965

Visit us on November 11-12, 2016

AT THE



Mirage

RESORT & CASINO

HNB



HNB

PREMIUM CIGARS

GOLD Habano & CLASSIC Connecticut

Call 888-662-5111 for a FREE Nat-Cicco product catalog.

www.natcicco.com





Honor matters.
NOW, MORE THAN EVER.

Beaulieu Vineyard.

SINCE **BV** 1900

A TIME-HONORED TRADITION
AT STATE DINNERS



Pairing with Big Peat

The smoky, peaty whiskies of Scotland invite cigar pairings

BY JACK BETTRIDGE PHOTOGRAPH BY JEFF HARRIS

Simultaneously warming and austere, toasty but foreboding, heavily peated whiskies are considered by some to be the holy grail of Scotch. Many come from Islay (pronounced *eye-lah*), a west coast island that is blessed with peat bogs. Thousands of years of vegetal decay create a fuel that has traditionally been used to toast malted barley before it is fermented and distilled. The peat's alluring smoky flavor comes along for the ride. Also associated with Islay are the flavors of seaweed and salt, because so many of its distilleries are built on the shore. Yet heavily peated Scotches are not limited just to that island, nor are all Islays peaty.

Pairing cigar smoke with peat smoke may seem a no-brainer. Nevertheless, like flavors can create a conflict, especially when a cigar tastes of tart, seared wood. Like matchmaking for an old bachelor it's a delicate process, but when it works you strike gold. The best tack is to introduce flavors that contrast and complement the peat. Looking for suitable marriages we paired 11 of Scotland's smokiest malts with two fine, handmade cigars. The My Father No. 3 Crema, which scored 92 points in our Top 25 list of 2014, shows off rich raisin and fruitcake

sweetness, along with hickory, butterscotch and almonds. The Romeo y Julieta 1875 Deluxe No. 1 scored 91 points in our last issue while displaying nutty and sweet nougat notes along with a sweet and spicy core.



Ardbeg Uigeadail

Ardbeg—along with Lagavulin and Laphroaig—forms a triumvirate of 200-year-old Islay distilleries known for serious peat smoke. Uigeadail (*oog-a-dal*), named for a neighboring loch, is a no-age-statement melding of ex-Sherry cask malts with whisky matured in Bourbon barrels. Not chill filtered, it is designed to evoke the distillery's past. Smoke fairly pours to the nose, but calms on the palate to show the raisins from its Sherry treatment, as well as floral, honey and bread dough notes. The raisiny elements were a solid match for the My Father, promoting butterscotch and almond on the cigar. It was with the Romeo that Uigeadail had greatest effect. It teased rich woods, herbs, toffee and roasted nuts out of the cigar. The whisky's high proof can tend to overrun a cigar, so consider adding a few drops of water. (108.4 proof, \$80)

Bowmore 18

Not among the smokiest of Islay malts, Bowmore, the island's oldest registered distillery, nevertheless features much of its noted maritime flavors (especially in the whiskies matured in its sea-level shore-side No. 1 Vaults). Some of its malts aged in the neighborhood of four to five decades are legendary (such as Black Bowmore). The distillery also has created a number of whiskies with different wine-cask finishes in limited editions. Part of its core range is Bowmore 15 Darkest, a vatting with



We paired a My Father No. 3 Crema (92 points) and a Romeo y Julieta 1875 Deluxe No. 1 (91) with an array of smoky Scotches.

Sherry casks. We chose the 18-year-old for its complex mix of fruits, cocoa, toffee and subtle toast. The My Father became surprisingly mellow with the Scotch, even as peat arose on the cigar along with caramel and fruit. The Romeo, however, mellowed out the whisky's fruit, casting it as molasses, honey and graham cracker, while taking on some chocolate. (86 proof, \$130)

Bruichladdich Octomore

After being shuttered for most of the 1990s, Bruichladdich (*brook-laddie*) reopened under the helm of former Bowmore master distiller Jim McEwan and his sense of innovation. As they sold old stocks he introduced new malts at very young age and even made gin. The distillery was an Islay anomaly in that it traditionally made unpeated Scotch, but McEwan's most ambitious effort was Octomore, a seven-year-old with a peat level three times its nearest rival and a scorching proof. The smoke arrives almost before you uncork it, but the remarkable thing is how balanced the whisky remains, providing ample fruit and candy even while you feel you're in a barbecue joint. Once past

the peat, the My Father showed raisins, hickory and butterscotch. The Octomore's smoke proved too much for the Romeo, which made a silent partner. Consider adding water. (122.4 proof, \$250)

Caol Ila 12

Because of its importance as a component in revered blends such as Johnnie Walker Black, Caol Ila (*kool eela*) has been a sleeper among Islay malts. Almost all of its production went to the blends, and it wasn't until the late 1980s that it became generally available as a single malt—to the delight of savvy buyers. It is among the subtler Islays in terms of smoke (and even creates a peatless expression). The first flush of the 12-year-old is fruity with cherries and ripe berries on the palate. The smoke hangs back and reveals itself with seaweed and salt air. Its maritime aspect popped with the My Father, and the cigar got very toasty. The Romeo seemed to turn the whisky's pear notes into roasted nuts, while the malt awakened some dormant sweetness on that cigar. (86 proof, \$50)

Compass Box The Peat Monster

The Peat Monster is one of the outliers in our tasting. First, it isn't a traditional blended whiskey, nor a single-malt Scotch. It occupies a third category: a blend of malts (once called a vatted malt). Second it isn't exclusively from Islay. Its creator Compass Box, something of a whisky rebel, procured stocks from distillers both from Islay and the mainland (it's said to include Speyside's Ardmore) and melded a combination of bold and milder peated malts. The result is mercurial as it shifts from alluring toast to pungent smoke. Flavors flit from cinnamon and licorice to salt air, seaweed and iodine. The My Father's sweetness filled out the whisky, while the Monster's marine notes amped up the cigar's hickory. The Romeo pairing brought more spice and a hint of bread dough. (92 proof, \$60)



Johnnie Walker Double Black

The volume of blended whiskies by far dominates Scotch production, and most contain some peat. Johnnie Walker is a leader in that category, which is different than a blended malt (see Peat Monster) in that it also contains grain whisky. The Double Black doubles down, combining plenty of peat with smoke. While the parent company—Diageo—owns Islay malts Caol Ila and Lagavulin, some of this 12-year-old's extra smoke also comes from extra charring of its casks. A little moody, the whisky swings from smoky to hard candy, with pears and tangerines and then to bread, maple and vanilla. The bread dough arose when paired with the My Father, which gives back fruit. The whisky took rock candy from the Romeo, which remains neutral. (80 proof, \$42)

Jura Prophecy

Not far north from Islay is the Isle of Jura. Also rich with peat bogs, it is home to only 200 people and but one distillery, named for the island itself. The facility was closed for half a century and when it reopened in 1962, what had been the maker of very peaty malts switched to a mellower Highland-style whisky, as that was what the blend market was demanding. Jura has since added peat bombs like this Prophecy, but still makes lighter whiskies appropriate to its tall stills. For all its relentless campfire nose, Prophecy delivers candied, fruity notes of tangerine and grapefruit, as well as eucalyptus. The My Father's raisin notes danced well with the candy of the whisky and the cigar becomes toastier. The Romeo took on a fuller body and imparts licorice and tarragon. (92 proof, \$90)

Lagavulin 16

Lagavulin (*lag-ah-voo-lin*) has just passed the bicentennial of its original license, but distilling has been going on at its seaside location for at least another half century. When it appeared as part of the Classic Malts collection in 1989 the standard 16-year-old was considered an oddity, too peaty to compete with light malts. Soon it was so popular, it went on allocation. The facility still struggles to make enough. Part of the problem is that the second distillation is done at extremely slow speed to strip out sulfur hints. Floral notes, hints of grape, tangy berries, citrus and eucalyptus coexist with a bonfire of maritime notes. The whisky blew open a much fuller body on the Romeo with leather and became spicy itself. It lent the My Father a good bit of smoke, while dampening its fruit. (86 proof, \$90)

Laphroaig Lore

Laphroaig (*la-froyg*) Lore was created to celebrate the distillery's 200th birthday, while honoring its past distillers by melding styles attributable to each. This was done chiefly by using a variety of casks, including first-fill Bourbon barrels, the larger first-fill Sherry butts and the diminutive quarter casks. All were aged in Laphroaig's seaside dunnage warehouses. A nod is also given to its practice of floor malting. Laphroaig is one of a handful of distilleries that still sprout barley by spreading it on a floor with rakes before it gets its peat smoke. Peat, salt, seaweed and fusel oil are joined by a spectrum that includes graham cracker, toast, citrus, walnuts and berries. While the fruity charms of the My Father were largely blotted out by the whisky's smoke, the Laphroaig took on fruit and tang. Once again, the Romeo deepened demonstratively, adding leather notes. (96 proof, \$125)



Port Ellen 32

Hard to fathom in this whisky boom, but decades ago distilleries were closing because of overproduction. That was the fate of Port Ellen in 1983. However, the Islay facility lives on as a maltster (a provider of smoked, malted barley for other Islay distillers), and because it owner, Diageo, creates much-prized special releases with its extant stores of whisky. This 32-year-old, filled in 1983, is a cask-strength malt aged in European oak butts, a three-decades-old Scotch with the elevated pricetag to go along with it. It belies the notion that long-lived Islays lose their pungency to the staves. While filled with honey, caramel, Christmas cake, cloves and toffee, it retains peat, salt air and seaweed. The latter qualities calmed before the My Father, which gave it a note of honey. The Romeo was more of a neutral partner, although it made a good backdrop for the Port Ellen parade. (107.8 proof, £2,400, or about \$2,800)

Talisker 10

Another off-Island entry that is nonetheless peaty is Talisker, made on the Isle of Skye in a far north portion of the Inner Hebrides. On the shore, but flanked by mountains, it has multiple springs that supply the thirsty distillery with water. Once a triple-distilled spirit (more common in Ireland), it maintains three spirits stills for its second distillation. Robert Louis Stevenson declared it “king o’ drinks.” With its jammy sweetness, licorice, cinnamon, pepper and a hint of Stilton, you might concur. The raisin flavors of the My Father curled right up with the whisky’s salty toast notes, while the Talisker drew a boost in its peat content. The mildness of the Romeo turned into a veritable smoke-a-thon, but also showed cherries and spice. (91.6 proof, \$50) ❖

Rocky  Patel

SPECIAL RESERVE
SUN GROWN
✦ MADURO ✦



LANCERO



TORO



SIXTY



PETITE BELICOSO



ROBUSTO

✦ TWEET, FOLLOW OR VISIT AT ✦



Rocky  Patel

SPECIAL RESERVE
SUN GROWN
+ MADURO +

PREMIUM HAND-ROLLED TOBACCO
- TABACALERA TAVIGUSA - ESTELI, NICARAGUA -

TWENTY
TORO 6 1/2 x 52

MEN ON THE MOVE

A PENCHANT FOR PEREGRINATION MAKES A FELLOW AN EASY TARGET WHEN THE AIM IS FINDING CIGAR GIFTS FOR THE HOLIDAYS

PHOTOGRAPHS BY JEFF HARRIS
SET STYLING BY SHARON RYAN

RACE YOUR ENGINES

AWAY FROM THE ROAR OF THE ENGINES AND THE WHIFF OF GAS, THE SPEEDSTER THROTTLES DOWN WITH A GOOD SMOKE.

*Clockwise from left: Ferrari SF 16-H Formula One model by Amalgam Collection; Prometheus Slimline lighter; VSB London leather cigar pouch; Tonino Lamborghini Matrix cigar case; World Cup sunglasses by Maui Jim atop Colibri Quasar humidor; Tonino Lamborghini Pergusa lighter, Ferrari Prancing Horse ashtray atop *Built to Thrill* book; Peccary leather driving gloves; Bell & Ross BR03-94 AeroGT watch; Xikar VX keychain cutter and Xidris lighter; Lotus Serrated v-cutter. For more information, see page 206.*





ONE HAND ON THE HELM AND THE OTHER HOLDING A CIGAR, THE SAILOR ENJOYS THE BEST OF BOTH WORLDS.

Clockwise from top right: Persol Vintage Celebration sunglasses atop Moore & Giles Hanging Dopp Kit; S.T. Dupont Ligne 2 Atelier lighter, Colibri Julius lighter, Lotus Commander lighter and Corum Admiral's Cup watch inside Domenico Vacca Alligator Vide Poche; Adorini humidor tube; Brizard & Co. cigar case; Adorini Slim cutter; Caseti Echelon lighter and Rampuri punch cutter; Double Edge Razor shaving set; Yachtsman's Rope Handle whiskey serving set, Etched Compass Rose Captain's whiskey decanter and Compass Rose glasses atop Adorini travel humidor. For more information, see page 206.



**SINATRA™
SELECT**

BOLD. SMOOTH. CLASSIC.

**SPECIAL EDITION
TENNESSEE WHISKEY**

**"THIS IS A GENTLEMAN'S DRINK.
THIS IS NICE."**

Frank Sinatra

**A CLASSIC WHISKEY CRAFTED
TO HONOR FRANK SINATRA'S
TIMELESS GOOD TASTE AND 50 YEAR
FRIENDSHIP WITH JACK DANIEL'S.**

LEARN MORE ABOUT SINATRA SELECT:



OR VISIT US AT JACKDANIELS.COM

ACT BOLDLY. DRINK RESPONSIBLY.





800 CR
4 BA
1 TRA
M2
LC-11H

HIT THE OPEN ROAD

PACKING MAY BE LIGHT ON A ROAD TRIP, BUT ANY SELF-RESPECTING MOTORCYCLIST FINDS ROOM FOR CIGAR GEAR.

Clockwise from bottom left: Xikar 744 knife cutter and Xidris lighter; Zippo lighter with Z-Plus butane insert; Colibri Julius lighter; Lotus Apollo lighter; Peter James Aficionado cigar case; Ray-Ban Oval Flat Lens sunglasses hanging off of Saddleback Leather Simple Canvas Pack; Xikar XO cutter; Leica M à la Carte atop The Fat 50 Ammodor humidor; Bell Moto 3 helmet atop Too Far Gone book; Fallon Small Flask; Japanese Higo Knife; Xikar 009 Pull-Out punch cutter. For more information, see page 206.





INTO THE WILD BLUE YONDER

EVEN WHEN GROUNDED TODAY'S AVIATOR FINDS WAYS TO TAKE OFF WITH A CIGAR.

Clockwise from top right: Davidoff Prestige lighter, Xikar Xi3 Damascus cutter atop Adorini humidor; Andre Garcia Pack & Go cigar case; Colibri Wellington lighter; Graham Chronofighter Vintage watch; Brizard & Co. Elite Series 2 cutter; Montegrappa Q1 fountain pen; Authentic Models Desktop DC3 plane; Wiki Wiki sunglasses by Maui Jim and Prometheus Ultimo X II lighter atop J.W. Hulme iPad Pro Notebook/Stand. For more information, see page 206.

TOAST ACROSS AMERICA

TWO CIGARS

to change the world



Thanks to the generous support of cigar connoisseurs worldwide, the Cigar Family Charitable Foundation has become the global model for organizations and small nations looking to end the cycle of poverty through education and empowerment. The annual Toast Across America fundraiser held at fine tobacconists nationwide is an important source of revenue to continue funding the miracles at the Cigar Family Complex. By purchasing the Toast Across America cigars you can do so much for a child in the Dominican Republic:

- 1 Toast Pack (\$50) will provide a classroom with books for a year.**
- 2 Toast Packs (\$100) will feed a child two meals daily for a year.**
- 3 Toast Packs (\$150) will provide life-saving immunizations for ten children.**

Since the Fuente and Newman families donate the Toast Across America cigars and underwrite the administrative costs of the Foundation, 100% of every dollar donated goes directly to the children and families at the Cigar Family Complex.

By supporting the fine tobacconists listed on the next two pages and purchasing the Toast Across America cigars you truly are **changing the world....one child at time.™**



TO FIND A TOAST ACROSS AMERICA EVENT NEAR YOU VISIT WWW.CF-CF.ORG



PLATINUM SPONSORSHIP LEVEL

Fusion Cigar Lounge, Clearwater, FL
www.fusioncigars.com

Corona Cigar Company and Diamond Crown Cigar Lounge, Downtown Orlando, FL
www.coronacigar.com

Corona Cigar Company, Sandlake, FL
www.coronacigar.com

Neptune Cigar Superstore, Miami, FL
www.neptunecigar.com

P.C.B. Cigars, Panama City Beach, FL
www.pcbcigars.com

Tampa Sweethearts, Tampa, FL
www.tampasweethearts.com

Blend Bar & Cigar, Indianapolis, IN
www.blendbarcigar.com

Cigar Chateau, Wichita, KS
www.cigarchateau.com

Pleasant Smoke Shop, Malden, MA
www.pleasantSmoke.com

S & A Smokeshop, Watertown, MA
www.sandacigars.com

Federal Cigar, Portsmouth, NH
www.federalcigar.com

Casa Fuente, Las Vegas, NV
www.casafuentespiritssociety.com

The Lake Club, Youngstown, OH
www.thelakeclubohio.com

Cigars International, Bethlehem, Downtown & Hamburg Locations, PA
www.cigarsinternational.com

Famous Smoke Shop, Easton, PA
www.famous-smoke.com

Holt's Cigar Company, Philadelphia, PA
www.holts.com

Cigar House, San Juan, PR
www.thecigarhousepr.com

Libation Station, Johnson City, TN
www.libationplaza.com

Blue Smoke of Dallas, Dallas, TX
www.bluesmokeofdallas.com

Willy's Tobacco, Yorktown, VA
www.wilyscigars.com

GOLD SPONSORSHIP LEVEL

Anthony's Cigar Emporium, Tucson, AZ

Cigar Club, Modesto, CA

Fair Oaks Cigars, Newport Beach, CA

Stag Tobacconist, Colorado Springs, CO

Smoke Inn's of South Florida, Boynton Beach, FL

Blue Smoke Cigars, Clearwater, FL

Harbor Cigars, Destin, FL

Corona Cigar Company, Heathrow, FL

Davidoff of Tampa, Tampa, FL

Thompson Cigar, Tampa, FL

Top Shelf Cigar, Augusta, GA

Biggs Cigar Emporium, Chicago, IL

Tobacco House of Shreveport, Shreveport, LA

La Casa Plymouth, Plymouth, MI

Jon's Pipe Shop, Saint Louis, MO

Bella Casa Cigars, Jacksonville, NC

L.J. Zucca, Vineland, NJ

Nat Sherman Townhouse, New York, NY

Tobacco Wharf, Dayton, OH

Allentown Smoke Shop, Allentown, PA

Regency Cigar Emporium, East Greenwich, RI

Heroes & Legacies, Austin, TX

Cigar Warehouse, Dallas & Plano, TX

Michael's Tobacco, Euless & Keller, TX

R & J Cigars, Friendswood & Pearland, TX

Spec's Wine & Spirits, Houston, TX

Stogies World Class Cigars, Houston, TX

Renegade Cigars, Richardson, TX

Club Humidor, San Antonio, TX

Rain City Cigar, Seattle, WA

DIAMOND SPONSORSHIP LEVEL

Winston's Pipe and Cigar Emporium, Fort Smith, AR

Fox Cigar Bar, Gilbert, AZ

Ambassador Fine Cigars, Peoria, AZ

Ambassador Fine Cigars, Phoenix, AZ

Stag Tobacconist, Phoenix, AZ

Ye Olde Pipe & Tobacco Shoppe, Phoenix, AZ

Cigar King, Scottsdale, AZ

Fox Cigar Bar, Scottsdale, AZ

The Hiland Family, Scottsdale, AZ

Taylor's Cigar Lounge, Long Beach, CA

Telford's Pipe & Cigar, Mill Valley, CA

Maxamar Cigars, Orange, CA

SmallBatchCigar.com, Orange, CA

Hollywood Smoke, Santa Monica, CA

Lone Wolf Cigar Company, Santa Monica, CA

The Cigar Factory, Simi Valley, CA

Cigar Warehouse, Sherman Oaks, CA

Tobacco Leaf, Denver, CO

Havana Manor, Longmont, CO

The Tobacco Shop, Hartford, CT

Mickey Blake's, Southington, CT

Tabacco Outlet, New Castle, DE

Prime Cigar & Wine Bar, Boca Raton, FL

Waterwheel Cigar, Fernandina Beach, FL

Beach Cigar Bar, Fort Lauderdale, FL

Smoke on the Water Cigar Bar, Fort Lauderdale, FL

Cuenca Cigars, Hollywood, FL

Cigar Box Aventura, Miami, FL

Sabor Havana at Doral, Miami, FL

Executive Cigar Shop & Lounge, Melbourne, FL

Roz's Cigar Emporium, Ocala, FL

Tampa Humidor, Tampa, FL

Tobacco Depot, Multiple Locations in Tampa Bay, FL

Vincent and Tampa Cigar, Tampa, FL

Buckhead Cigar Club, Atlanta, GA

Tamura's Fine Wine & Liquors, Honolulu, HI

Up Down Cigars, Chicago, IL

Neumann's Cigars & More, Libertyville, IL

Arango Cigar Company, Northbrook, IL

Humidor of Westmont, Westmont, IL

Karma Tobacco & Cigar Lounge, Gary, IN

The Golden Leaf, Hobart, IN

The Party Source, Bellevue, KY

Issachar Cigar, Lawrence, KS

Don Juan Cigars of Metairie, Metairie, LA

Don Juan Cigars of Baton Rouge, New Orleans, LA

Mayan Import Co., New Orleans, LA

Signature Cigars, Rockville, MD

The Golden Leaf, Michigan City, IN

Timothy's Fine Cigars, Bay City, MI

Goodfella's Cigars, Rochester, MI

Red Wagon Wine Shoppe, Troy, MI

Stogies on Grand, Saint Paul, MN

Aiello's Cigar Bar, Saint Charles, MO

Just For Him, Springfield, MO

Anstead's Tobacco Company, Fayetteville, NC

Havana Phil's Cigar Company, Greensboro, NC

Twins Smoke Shop, Londonderry, NH

Marc's Cigars at Hobby Horse, Ocean City, NJ

Smoker's Delight, Union, NJ

Cigar Box by Freyboy Tobacco, Las Vegas, NV

Davidoff of Geneva, Las Vegas, NV

Royal 10 Cigar & Tobacco, Cleveland, OH

Stogies, Powell, OH

Tobacco Exchange, Oklahoma City, OK

ZT Cigars, Oklahoma City, OK

Foggy & Bates Cigars, Tulsa, OK

Smoker's Zone, Feasterville, PA

Atlantic Cigar, Folcroft, PA

Harrisburg Beer N Cigar, Harrisburg, PA

Klafter's, New Castle, PA

Boda Pipes at McAllister Square Mall, Greenville, SC

Elite Cigar Cafe, Addison, TX

Tobacco Road, Arlington, TX

Pipe World, Austin & Round Rock, TX

Mike's Cigar Room, Conroe, TX

Grapevine Cigar, Grapevine, TX

Santa Barbara Cigars, Houston, TX

Tobacco Junction, Longview & Tyler, TX

Calypso Cigars, Richardson, TX

Smokey Joe's Cigar Lounge, Tacoma, WA

Tobacco Town, Beaver, WV

EMERALD SPONSORSHIP LEVEL

Vitola Fine Cigars, Birmingham, AL

The Cigar Room, Madison, AL

R & R Cigars, Tuscaloosa, AL

Fine Ash Cigars, Avondale, AZ

Big Sticks Fine Cigars, Mesa, AZ

Fair Oaks Cigars, Peoria, AZ

Churchill's Fine Cigars, Phoenix, AZ

Sam Hills Cigars, Prescott, AZ

Owl Ear Cigars, Scottsdale, AZ

Jerry's Cigars, Tucson, AZ

Embassy Cigars, Anaheim, CA

Bo's Cigar Lounge, Bellflower, CA



TOAST ACROSS AMERICA

Embassy Cigars, Brea, CA
Cigar House, Chatsworth, CA
Crown City Cigars & Fine Tobacco, Coronado, CA
Hi-Time Wine Cellars, Costa Mesa, CA
Tinder Box, Costa Mesa, CA
Liberty Tobacco, Del Mar, CA
Club Aficionado Diamond Crown
Cigar Lounge, El Toro, CA
Tobacco Barn, El Toro, CA
Fat Stogies Cigar Lounge, Encino, CA
Ohlone Cigar Lounge, Fremont, CA
Big Daddy's Cigar Lounge, Long Beach, CA
Don Lupe Cigar Lounge, Long Beach, CA
The V-Cut Cigar Lounge, Los Angeles, CA
Napa Cigar's, Napa, CA
Fair Oaks Cigars, Newport Beach, CA
Cigar Grotto, Oceanside, CA
Cigars by Chivas, Pasadena, CA
Mission Pipe Cigar Shop, Pleasanton, CA
Cigar Clientelle, Santa Clarita, CA
Genuine Cigars, Santa Clarita, CA
Old Oaks Cigar Company, Santa Clarita, CA
Valencia Cigars & News, Santa Clarita, CA
Churchill Cigar Lounge Miramar, San Diego, CA
Churchill Cigar Lounge Olde Towne, San Diego, CA
Excalibur Cigar Lounge, San Diego, CA
Liberty Tobacco, San Diego, CA
Mission Pipe Shop, San Jose, CA
The Sanctuary Tobacco Shop, San Luis Obispo, CA
Zarka Cigar Lounge, Temecula, CA
Bo's Cigar Lounge, Torrance, CA
Edward's Pipe & Tobacco Shop, Fort Collins, CO
Up In Smoke, Cromwell, CT
Butthead's Tobacco Emporium, Danbury, CT
Havana on 25, Monroe, CT
W. Curtis Draper, Washington, DC
Bonita Smoke Shop, Bonita Springs, FL
Smoke Inn, Delray Beach, FL
Three J's Cigar Emporium, Fort Lauderdale, FL
Havana Group Cigar Club, Hialeah, FL
Key West Cigar City USA, Key West, FL
Edward's Pipe & Tobacco, Lakeland, FL
Beach Castle Cigars, Mary Esther, FL
Caribbean Cigars, Miami, FL
Miura Cigars, Miami, FL
Stogies of Kendall, Miami, FL
The Smoke Shop of Naples, Naples, FL
Vintino's Premium Cigars, Naples, FL
Suite 306, Ocala, FL
Cigar Cave, Palm Harbor, FL
Tobacco Locker, Port Charlotte, FL
Cigars of Tally, Tallahassee, FL
GarVino's Cigars, Fine Wine & Gift, The Villages, FL
Smoke Inn, Wellington, FL
Low Ball Louie's Tobacco Outlet's of Central
Florida, Wintergarden, FL
Cigarz on the Avenue, Winter Park, FL
Blue Havana II, Alpharetta, GA
Cutter's Cigar Emporium, Alpharetta, GA
Churchill Cigars, Atlanta, GA
La Casa del Tabacco, Atlanta, GA
Scottish Tobacco, Atlanta, GA
The Cigar Shoppe, Cumming, GA
Tobacco World, Marietta, GA

Ye Olde Tobacco Shop, Savannah, GA
AG Cigars, Stockbridge, GA
Cigar Cigar, Honolulu, HI
Tobaccos of Hawaii, Honolulu, HI
Pars and Cigars, West Des Moines, IA
Jon's Pipe Shop, Champaign, IL
Hubbard State Cigar Shop, Chicago, IL
The Briar & The Burley, Bloomington, IN
Smoker's Choice, Brownsburg, IN
Cigar Cigar, Evansville, IN
The Office Cigar Lounge, Floyd's Knobs, IN
Riverside Cigars, Jeffersonville, IN
Angelina Cigars, Plymouth, IN
The Humidor, Wichita, KS
Kremer's Smoke Shoppe, Louisville, KY
Oxmoor Smoke Shop, Louisville, KY
Brentley's Fine Cigars, Paducah, KY
Cigar Cove, Broussard, LA
Cigar Room II, Agawam, MA
Brennan's Smoke Shop, Brockton, MA
Trader Fred's, Edgartown, MA
Rolling Stogies, Hudson, MA
Puff the Magic Cigar Lounge, Hyannis, MA
Cigar City, North Weymouth, MA
Cross Street Tobacco, Baltimore, MD
Main Street Cigars, Bel Air, MD
Davidus Cigars, Frederick, MD
Titan Cigars, Gambrills, MD
Tobacco Leaf, Jessup, MD
Cigaret Shopper, Brewer, ME
Tobacco Rose, Ann Arbor, MI
Churchill's of Birmingham, Birmingham, MI
La Casa Detroit, Detroit, MI
Tuttle's Select Cigars, Grand Rapids, MI
Northville Cigar Lounge, Northville, MI
The Corona Smokeshop, Okemos, MI
Nolan's Tobacco, Traverse City, MI
Churchill's West Bloomfield, West Bloomfield, MI
Fidel's, Kansas City, MO
J.R. Cigars, Saint Louis, MO
The Hill Cigar Company, Saint Louis, MO
K&S Cigars, Cary, NC
McCranie's Pipe Shop, Charlotte, NC
Smokes Unlimited, Mooresville, NC
Smokin' Joe's Premium Cigars, Hudson, NJ
Havana Cigar Lounge II, Beachwood, NJ
Berkeley Humidor, Berkeley Heights, NJ
Garden State Tobacco, Blackwood, NJ
Cigar Room, Fort Lee, NJ
Cigar Emporium, Lyndhurst, NJ
The Smoking Dog, Maple Shade, NJ
Ocean Cigars, Ocean City, NJ
Greentree Tobacco Company, Sewell, NJ
Swedesboro Cigars, Swedesboro, NJ
Brickhouse Cigar Shop, Wyckoff, NJ
Monte's Cigar Shop, Albuquerque, NM
Santa Fe Cigar Shop, Santa Fe, NM
En Fuego Cigar Lounge, Las Vegas, NV
Habana Premium Cigar, Albany, NY
Virgil Avenue Tobacconist, Buffalo, NY
Smoker's Haven, Buffalo, NY
Dominic's Fine Cigars, Larchmont, NY
Matador Cigars, Long Island, NY
Cigar King, Nanuet, NY
Barclay Rex Pipe Shop Downtown NYC,
New York, NY
James and Sons Tobacconists, Saratoga
Springs, NY
Mom's Cigar Warehouse, Scarsdale, NY

Cigar Vault Emporium, Staten Island, NY
Bear Tracks Distributors, Steamburg, NY
Rocky's Cigars, Syracuse, NY
Straus Tobacconist, Cincinnati, OH
Culebra Cigars & The Twisted Vine, Columbus, OH
Smokers Etc., Cuyahoga Falls, OH
Smoke House, Dayton, OH
The Humidor, Newark, OH
Havana House, Niles, OH
Third Street Cigars, Waterville, OH
82nd Avenue Tobacco & Pipe, Portland, OR
Rich's Cigar Store, Portland, OR
Township Line Beer & Cigars, Drexel Hill, PA
Union Cigar Club, Gettysburg, PA
Burdick's Harboro News, Hatboro, PA
Tinder Box # 365, Haverford, PA
Wooden Indian Tobacco, Havertown, PA
Widmer's Tobacco Shop, Holmes, PA
Cigar Mojo, King of Prussia, PA
Old Havana Cigar Company, Langhorne, PA
The Tobacco Company, Lemoyne, PA
B n B International Cigars & Accessories,
Philadelphia, PA
Liberty Smoke, Philadelphia, PA
Twin Shoppe, Philadelphia, PA
Nice Ash Cigars, Warren, PA
Old Havana Cigar Company, West Chester, PA
Tobacco Center, Williamsport, PA
Cigar Smith's, Tiverton, RI
Mr. J's Havana Shop, West Warwick, RI
Peaceful Henry, Bluffton, SC
Tobacco Plus, Greer, SC
Burns Tobacconist, Chattanooga, TN
Gatlinburlier Tobacconist, Gatlinburg, TN
Smoky's Tobacco and Cigars, Knoxville, TN
The Smoke Pit, Knoxville, TN
Belle Meade Premium Cigar Company, Nashville, TN
Addison Cigar, Addison, TX
Cigar Towne, Houston, TX
The Briar Shoppe, Houston, TX
Lone Star Tobacco, Houston, TX
The Man Cave Cigar Lounge, League City, TX
The Hemingway, Midland & Odessa, TX
Joseph's Good Coffee & Fine Cigars, Richmond, TX
Tinder Box Murray, Salt Lake City, UT
John B. Hayes Tobacco, Fairfax, VA
Old Virginia Tobacco Woodbridge, Manassas, VA
Winston's Humidor, Midlothian, VA
Garcia Tobacco Shop, Burlington, VT
Everett Cigar & Tobacco, Everett, WA
Market Tobacco Patch, Seattle, WA
Tobacco Leaf Seattle, Seattle, WA
Tobacco Patch Kirkland, Seattle, WA
Lit Cigar Lounge, Snoqualmie, WA
Stogies Cigar & Sports Lounge, Tacoma, WA
Lil' Brown Smoke Shack, Yakima, WA
Saint Croix Cigar Company, Hudson, WI
Tobacco World, Milwaukee, WI



CIGAR FAMILY CHARITABLE FOUNDATION

WWW.CF-CF.ORG

Proceeds of these cigars go directly to
the children and families at the Cigar Family complex.



POR FAVOR BEBE RESPONSABLEMENTE Buchanan's Blended Scotch Whisky.
40% Alc/Vol. Importado por Diageo, Norwalk, CT.

ES NUESTRO MOMENTO

BUCHANAN'S



James Buchanan & Co.



cigars



140 BLIND TASTING

Our panel of cigar-smoking editors assesses the quality of 82 cigars from around the world in a blind taste test, including a commemorative release that scored 94 points.

168 VINTAGE TASTING

It may have taken nearly 30 years, but a Cuban Davidoff has reached peak perfection. And a former Cigar of the Year gets a reprise tasting eight years later.

172 THE SMOKING HALL OF FAME

As a young slugger, it was clear that he had talent, but Mike Piazza never thought he'd see such a storied career in baseball—and he's been smoking cigars almost as long as he's been swinging.

183 Q&A WITH CIGAR BOSS FERNANDO DOMÍNGUEZ

Fernando Domínguez is the premium cigar director of Imperial Brands, which owns Altadis U.S.A. Inc. and 50 percent of Habanos S.A. Power and experience have given him great insight into the global market.

191 CUBA REPORT: THE NEW CIGAR STARS OF CUBA

Five currently made Cuban cigars truly stand out in today's premium market. See which of these stellar Havana smokes your humidor simply cannot do without.

195 IN MEMORIAM: CARLOS FUENTE SR., 1935–2016

The cigar industry has lost an icon. Carlos Fuente Sr. was the patriarch and longtime chairman of Tabacalera Fuente y Cia. At 81 years old, he left behind a cigar legacy.

When one mentions The Bahamas, cigars aren't usually the first thing that come to mind—unless you're a fan of Graycliff. The Graycliff Crystal Presidente scored 90 points, the highest in the category, but the cigar can be difficult to find, as Graycliffs are not produced in large quantities. The cigars started as a house brand rolled in the lobby of the Graycliff Hotel in Nassau, The Bahamas. In 1997, it became a full-fledged brand rolled under the direction of the late Avelino Lara, who previously oversaw production of Cohiba in Cuba. Graycliffs are made in a factory behind the Graycliff Hotel. The cigar brand and the hotel are owned by the Garzaroli family. ■ Five cigars scored 89 points, two of which come from the My Father Cigars factory in Nicaragua—the My Father Le Bijou 1922 Churchill and the La Aroma de Cuba Mi Amor Reserva Romantico, which is made for Ashton. The Ashton VSG Sorcerer, however, is made in the Dominican Republic by the Fuente family. Altadis U.S.A.'s H. Upmann Legacy claims to have tobaccos from 2008, and the Alec Bradley American Sun Grown Blend, at less than \$6, is the best bargain of the lot.



BAHAMAS

RING GAUGE: 48 LENGTH: 7"
FILLER: BRAZIL, HONDURAS,
NICARAGUA
BINDER: ECUADOR
WRAPPER: ECUADOR

GRAYCLIFF CRYSTAL PRESIDENTE

The nuanced mix of spice and cedar play well off this Churchill's earthy notes and touches of vanilla. It's a balanced smoke with an easy draw.
U.S.: \$22.00 U.K.: N/A

90



NICARAGUA

RING GAUGE: 48 LENGTH: 7"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

ALEC BRADLEY AMERICAN SUN GROWN BLEND CHURCHILL

The heavy licorice and cola character of this big Churchill are interspersed with earth and black pepper, especially on the finish.
U.S.: \$5.90 U.K.: N/A

89



DOMINICAN REPUBLIC

RING GAUGE: 49 LENGTH: 7"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

ASHTON VIRGIN SUN GROWN SORCERER

Big saffron notes blossom on the palate with the first puffs of this cigar. The smoke becomes floral and nutty, but maple and brioche notes become quite sweet.
U.S.: \$11.65 U.K.: N/A

89



HONDURAS

RING GAUGE: 54 LENGTH: 7"
FILLER: NICARAGUA, DOM. REP.
BINDER: NICARAGUA
WRAPPER: ECUADOR

H. UPMANN LEGACY CHURCHILL

Thick and hefty, this richly hued Churchill is sweet and woody with dried fruit, cedar and a touch of gingersnap cookie. The finish is tangy.
U.S.: \$6.63 U.K.: N/A

89



NICARAGUA

RING GAUGE: 50 LENGTH: 6 7/8"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: MEXICO

LA AROMA DE CUBA MI AMOR RESERVA ROMANTICO

Initial puffs of this dark, box-pressed cigar are rich and powerful with cocoa and roasted coffee. Notes of charcoal and sharp woodiness also come through.
U.S.: \$10.50 U.K.: N/A

89

**NICARAGUA**

RING GAUGE: 50 LENGTH: 7"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

MY FATHER LE BIJOU 1922 CHURCHILL

Attractively rolled with a dark wrapper and three-seam cap. It's a fairly bold smoke with a hearty combination of earth and coffee. A cashew-like nuttiness also emerges along with notes of freshly unearthed roots.
U.S.: \$11.90 U.K.: N/A

89

**DOMINICAN REPUBLIC**

RING GAUGE: 48 LENGTH: 7"
FILLER: DOM. REP., NICARAGUA
BINDER: DOM. REP.
WRAPPER: HONDURAS

NAT SHERMAN TIMELESS COLLECTION CHURCHILL

A large Churchill whose wrapper is the color of milk chocolate. The smoke smacks heavily of pine with nutty undertones and a burnt peanut finish.
U.S.: \$8.25 U.K.: N/A

88

**NICARAGUA**

RING GAUGE: 50 LENGTH: 7"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: CAMEROON

OLIVA SERIE G CHURCHILL

Squarely pressed with a rough wrapper, this cigar delivers lots of floral, tea-like smoke that intensifies to show a spicy, zesty ginger and citrus quality.
U.S.: \$5.84 U.K.: N/A

88

**NICARAGUA**

RING GAUGE: 48 LENGTH: 6 7/8"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

JOYA DE NICARAGUA ANTAÑO 1970 CHURCHILL

This big, dark Churchill requires many relights throughout. It's an earthy, herbal cigar, leaving a slightly bitter chocolate aftertaste. The burn issues hurt the score.
U.S.: \$8.04 U.K.: N/A

87

**DOMINICAN REPUBLIC**

RING GAUGE: 50 LENGTH: 7"
FILLER: DOM. REP.
BINDER: NICARAGUA
WRAPPER: ECUADOR

KRISTOFF CONNECTICUT CHURCHILL

Crafted with a pigtail cap and uncut foot, this cigar has a few soft spots. It's a woody, grassy smoke with some toasty notes and a vanilla-bean finish.
U.S.: \$8.70 U.K.: N/A

87

**DOMINICAN REPUBLIC**

RING GAUGE: 47 LENGTH: 7"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: BRAZIL

PATORO SERIE P USA EDITION CHURCHILL

Wearing a pale and toothy wrapper, this cigar produces dry, peppery smoke with touches of gingersnap, tangy leather and chocolate. Some inconsistency was noted.
U.S.: \$12.00 U.K.: N/A

87

**NICARAGUA**

RING GAUGE: 54 LENGTH: 7"
FILLER: BRAZIL, NICARAGUA
BINDER: U.S.A./CONNECTICUT
WRAPPER: MEXICO

UNDERCROWN CORONA DOBLE

An imposing, dark Churchill with a strong charcoal and licorice character. The finish is a bit woody and bitter.
U.S.: \$9.48 U.K.: N/A

87

**NICARAGUA**

RING GAUGE: 56 LENGTH: 7"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

PERDOMO 20TH ANNIVERSARY MADURO CHURCHILL

Chunky and slightly box pressed with an inconsistent burn and draw. Notes of oak and cocoa become earthy before taking on a gritty, muddy quality.
U.S.: \$10.00 U.K.: N/A

85



WWW.CASATURRENT.COM

**ONLY IN MÉXICO, ONLY OUR FAMILY,
ONLY CASA TURRENT**

CASA TURRENT SERIE 1901



RATED

94

*by Cigar
aficionado*



TOTALLY HANDMADE IN MÉXICO
BY ALBERTO AND ALEJANDRO TURRENT



There has always been debate about Cuban cigars in tubos. Some say that the smokes are better, others swear that they're inferior. Theories aside, the Cohiba Siglo III in this tasting scored 91 points for its gorgeous construction and complexity—and it came in a tube. Three cigars scored 90 points and all were very different. The Arturo Fuente Don Carlos No. 3, named for the late and great Carlos Fuente Sr., is one of the few cigars on the market wrapped in rare and expensive Cameroon leaf. The CAO Pilon Corona combines strong Nicaraguan tobaccos with a dark, Ecuadoran Habano wrapper. Another Cuban tubo, the Partagás de Luxe, further dispelled notions of inferiority.



CUBA
RING GAUGE: 42 LENGTH: 6"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: NOVEMBER 2015

COHIBA SIGLO III (TUBO)
Beautifully crafted with a symmetrical three-seam cap and flat head. Each puff is complex with layers of dried fruit, coffee bean and caramel notes fortified with a woody earthiness.
U.S.: N/A U.K.: £25.66

91



DOMINICAN REPUBLIC
RING GAUGE: 44 LENGTH: 5 1/2"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: CAMEROON

ARTURO FUENTE DON CARLOS NO. 3
Rolled with a rounded head, this cigar begins with delicate notes of fruit and nuts before developing a sweet, tangy honey and orange peel character.
U.S.: \$8.85 U.K.: N/A

90



NICARAGUA
RING GAUGE: 44 LENGTH: 5 1/2"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

CAO PILÓN CORONA
Impeccable in appearance and gleaming with oil, this corona is very solid to the touch. It's intense with earthy leather and saffron notes but mellows to show oak vanilla and just a hint of black pepper.
U.S.: \$5.99 U.K.: N/A

90



CUBA
RING GAUGE: 40 LENGTH: 5 1/2"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: OCTOBER 2015

PARTAGÁS DE LUXE (TUBO)
A well-made cigar with a good-looking head. It's a peppery smoke takes on salted-caramel qualities before the briny, floral finish.
U.S.: N/A ITALY: 7.00 EURO

90



NICARAGUA
RING GAUGE: 42 LENGTH: 5 1/2"
FILLER: DOM. REP., NICARAGUA
BINDER: CAMEROON
WRAPPER: NICARAGUA

DUNHILL SIGNED RANGE CORONA
Uniformly shaped and solid to the touch, this corona draws and burns evenly. Earth and coffee bean notes are balanced by a maple and brown sugar sweetness, though a slightly waxy finish affected the score.
U.S.: \$11.10 U.K.: N/A

89



DOMINICAN REPUBLIC
RING GAUGE: 44 LENGTH: 6"
FILLER: PERU, DOM. REP., BRAZIL
BINDER: DOM. REP.
WRAPPER: DOM. REP.

FERNANDO LEÓN FAMILY RESERVE FOUNDER'S CHOICE
Wrapped in a veiny, reddish, colorado cover leaf, this corona is salty and woody in character with a vanilla sweetness and mineral finish.
U.S.: \$8.00 U.K.: N/A

89



HONDURAS
RING GAUGE: 40 LENGTH: 5 3/4"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

ILLUSIONE EPERNAY LE ELEGANCE
Floral and woody, this corona takes on a fruity, citrus quality before a chalky finish. It draws and burns evenly.
U.S.: \$8.85 U.K.: N/A

89



CUBA
RING GAUGE: 42 LENGTH: 5 5/8"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: JANUARY 2015

MONTECRISTO NO. 3
First puffs of this dark, well-made corona exhibit cedary, spicy qualities with hints of licorice and floral undertones. The finish is dry and peppery.
U.S.: N/A U.K.: £16.68

89



HONDURAS
RING GAUGE: 45 LENGTH: 5 5/8"
FILLER: HONDURAS, NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

ROMEO Y JULIETA RESERVE CORONA
Tawny-colored and attractive with a colorado wrapper. This is a meaty smoke, fortified with salty, leathery intonations, black pepper and a tobacco finish.
U.S.: \$5.89 U.K.: N/A

89



NICARAGUA
RING GAUGE: 44 LENGTH: 6"
FILLER: NICARAGUA
BINDER: HONDURAS
WRAPPER: ECUADOR

HERRERA ESTELI LONSDALE DELUXE
A good-looking corona with an easy draw. Notes of tart wood, cedar and leather combine with touches of mint and oil. Woodiness recurs in the finish.
U.S.: \$9.12 U.K.: N/A

88



DOMINICAN REPUBLIC
RING GAUGE: 44 LENGTH: 5 1/2"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: U.S.A./CONN. SHADE

MONTECRISTO CLASSIC ESPECIAL NO. 3
Covered in blondish wrapper, this corona has a lush draw and dead-even burn. It's a wheaty, leathery smoke with a creamy texture and slightly bitter finish.
U.S.: \$9.80 U.K.: N/A

87



NICARAGUA
RING GAUGE: 42 LENGTH: 5 1/2"
FILLER: NICARAGUA
BINDER: BRAZIL, MEXICO
WRAPPER: MEXICO

TABAQUERO HAMLET PAREDES CORONA
A near-black corona with muted flavors that eventually open up to show a spicy, earthy smoke with intermittent notes of toffee, anise and a dry vanilla finish.
U.S.: \$8.15 U.K.: N/A

87



DOMINICAN REPUBLIC
RING GAUGE: 44 LENGTH: 5 1/2"
FILLER: DOM. REP., NICARAGUA
BINDER: DOM. REP.
WRAPPER: U.S.A./CONN. SHADE

DON DIEGO CORONA
There's a slight gleam to the golden-brown wrapper of this corona. It's grassy and earthy with a citrus zing and dry finish.
U.S.: \$4.80 U.K.: N/A

86



DOMINICAN REPUBLIC
RING GAUGE: 42 LENGTH: 5 1/2"
FILLER: DOM. REP., MEXICO
BINDER: MEXICO
WRAPPER: U.S.A./CONN. BROADLEAF

MACANUDO MADURO HAMPTON COURT
A woody, earthy little cigar with hints of coffee grounds and a charry finish that's slightly bitter. The draw is a bit firm.
U.S.: \$6.99 U.K.: N/A

84



The time is now. Here I come.

Mastering the night and conquering
journeys, Fainthearted I'm not,
for I make my own rules:

rules the pack-minded will later follow.

Their cement wilderness is my playground;
full of thrills and plenty of riches.

I survey my domain, and the hunt is still on.

Be ready. For change is a-coming.



CRAFT YOUR OWN STORY WITH THE SUPERB TASTE OF ALMA FUERTE.



PLASENCIA
CIGARS

CRAFTING BOLDNESS SINCE 1865

#lightupboldness plasenciacigars.com



TIMELESS COLLECTION

4 CONSECUTIVE YEARS IN CIGAR AFICIONADO'S TOP 25

"A HANDSOMELY BOX-PRESSED TORPEDO OFFERING A RICH RANGE OF MOLASSES, OAK AND SEMISWEET CHOCOLATE."

CIGAR AFICIONADO - TIMELESS NICARAGUAN 652T

"A SIGN OF NEWFOUND ENERGY AND COMMITMENT NAT SHERMAN HAS MADE TO ITS CIGAR BRAND."

CIGAR AFICIONADO - TIMELESS DOMINICAN NO.2

NICARAGUA



DOMINICAN

1.800.MY.CIGAR

NAT Sherman.COM

THE LEGENDARY CIGARS OF NAT SHERMAN



WARNING: Smoking cigars regularly poses risks of cancer of the mouth, throat, larynx, and esophagus similar to smoking cigarettes.

corona gordas

When the founder and patriarch of Padrón Cigars turned 90 years old in June, the company released a superb cigar to commemorate an outstanding cigar luminary. The Padrón Serie 1926 No. 90 scored an impressive 94 points. It's a textbook example of a blend that can show great strength, but at the same time, temperate balance and a fine, rich palate of flavors. This year's E.P. Carrillo Short Run 2016 scored 92 points and is the highest-scoring Short Run cigar ever since brand owner Ernesto Perez-Carrillo started making these limited-edition smokes in 2010. They differ from year to year in size and blend, but the 2016 Super Robusto marks a banner achievement for the line.



NICARAGUA

RING GAUGE: 52 LENGTH: 5 1/2"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

PADRÓN SERIE 1926 NO. 90

Nearly flawless in appearance, this richly hued cigar showcases a nuanced mix of walnut, cedar and toast interwoven with stronger notes of leather and pepper.
U.S.: \$19.50 U.K.: N/A

94



DOMINICAN REPUBLIC

RING GAUGE: 52 LENGTH: 6"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

E.P. CARRILLO SHORT RUN 2016 SUPER ROBUSTO

Enrobed in a gorgeous, matte-brown wrapper, this toro layers the palate with notes of earth and leather atop a woody, spicy core and a touch of cherry on the finish.
U.S.: \$12.00 U.K.: N/A

92



NICARAGUA

RING GAUGE: 50 LENGTH: 6"
FILLER: NICARAGUA
BINDER: ECUADOR
WRAPPER: BRAZIL

CORNELIUS & ANTHONY DADDY MAC TORO

This toro is draped in an oily reddish wrapper and crafted with a three-seam cap. A lush draw imparts notes of pepper and leather with a touch of red wine.
U.S.: \$10.00 U.K.: N/A

90



DOMINICAN REPUBLIC

RING GAUGE: 54 LENGTH: 6"
FILLER: DOM. REP., NICARAGUA
BINDER: ECUADOR, NICARAGUA
WRAPPER: U.S.A./CONN. BROADLEAF

FLORES Y RODRIGUEZ CONNECTICUT VALLEY RESERVE GRAN TORO

A dark corona gorda with a lush draw and even burn. Big notes of leather and cedar combine with hearty, meaty elements and a vanilla-bean undertone.
U.S.: \$18.00 U.K.: N/A

90



CUBA

RING GAUGE: 50 LENGTH: 6 1/2"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: JUNE 2014

H. UPMANN MAGNUM 50 (TUBO)

Oils are seeping through the light wrapper of this cigar. Woody and herbal, it becomes more sophisticated with orange peel and almond notes that lead to a sweet, tea finish.
U.S.: N/A U.K.: £23.63

90



NICARAGUA

RING GAUGE: 54 LENGTH: 6 1/2"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: MEXICO

MURCIELAGO LA LUNE

A box-pressed corona gorda wearing a dark, reddish-brown wrapper. The smoke is redolent of coffee bean and earth with a touch of chocolate.
U.S.: \$8.95 U.K.: N/A

90

corona gordas



HONDURAS

RING GAUGE: 52 LENGTH: 6"
FILLER: HONDURAS, NICARAGUA
BINDER: NICARAGUA
WRAPPER: HONDURAS

THE EDGE COROJO TORO

Wrapped in an oily cover leaf, this large Churchill has a blistery burn but an even draw that delivers a notably nutty smoke accentuated by notes of white pepper and a savory finish.
U.S.: \$6.60 U.K.: N/A

90



NICARAGUA

RING GAUGE: 46 LENGTH: 5 5/8"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

WARPED FUTURO SELECCIÓN SUPREMA

A well-made corona gorda with a three-seam cap. Chocolate and graham cracker notes are interspersed with touches of juniper and anise.
U.S.: \$8.75 U.K.: N/A

90



DOMINICAN REPUBLIC

RING GAUGE: 50 LENGTH: 6"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

HAMMER + SICKLE TRADICION SERIE TORO

The medium-bodied smoke of this earthy, fruity Churchill takes on qualities of freshly split wood and leather. Earthiness recurs on the finish.
U.S.: \$8.99 U.K.: N/A

89



DOMINICAN REPUBLIC

RING GAUGE: 50 LENGTH: 6"
FILLER: DOM. REP., NICARAGUA
BINDER: ECUADOR
WRAPPER: BRAZIL

LA PALINA CLASSIC TORO

A predominantly oaky toro with notes of oaked white wine and charred oak staves. There's an underlying sweetness and a mineral aftertaste.
U.S.: \$6.25 U.K.: N/A

88



NICARAGUA

RING GAUGE: 46 LENGTH: 5 1/2"
FILLER: NICARAGUA, BRAZIL
BINDER: MEXICO
WRAPPER: U.S.A./CONN. SHADE

NEW WORLD CONNECTICUT CORONA GORDA

Golden-brown and silky to the touch, this woody, floral smoke shows mild notes of cocoa and a breadly hints of soda cracker.
U.S.: \$5.50 U.K.: N/A

88



DOMINICAN REPUBLIC

RING GAUGE: 54 LENGTH: 5 5/8"
FILLER: DOM. REP., U.S.A./PENN. BROADLEAF
BINDER: DOM. REP.
WRAPPER: U.S.A./CONN. BROADLEAF

QUESADA RESERVA PRIVADA OSCURO TORO

Enrobed in a richly hued colorado wrapper, this cigar has a firm draw and uneven burn, but exhibits notes of earth and sweet raisins with hints of charcoal and toast.
U.S.: \$13.95 U.K.: N/A

88



U.S.A.

RING GAUGE: 50 LENGTH: 5 1/2"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

TATUAJE CABINET REGIOS

Dark and veiny, this cigar draws and burns evenly. Its smoke gives the impressions of freshly tilled earth, crushed peppercorn spice and an undercurrent of licorice and bread.
U.S.: \$11.00 U.K.: N/A

88



DOMINICAN REPUBLIC

RING GAUGE: 50 LENGTH: 6"
FILLER: DOM. REP., MEXICO
BINDER: MEXICO
WRAPPER: U.S.A./CONN. SHADE

MACANUDO CAFÉ THAMES

Reddish-blond with a healthy-looking complexion. Initial earthiness and citrus zest segues to show bitter notes of unsweetened chocolate and minerals.
U.S.: \$7.99 U.K.: N/A

85

NEW JOYA

Black



Modern in spirit, fuller in flavor and stronger in attitude.
Specially designed and blended for those who want more.

 MEDIUM BODIED

Wrapper
MEXICAN SAN ANDRES

Binder & Filler
NICARAGUA

#JOYABLACK

   @joyacigars | www.joyacigars.com





VISIT OUR WEBSITE FOR A LIST OF
AUTHORIZED TOBACCONISTS IN YOUR AREA

Manufactured and Distributed by Oliva Cigar Co., Miami Lakes, FL 33014



nub
C I G A R

NUBCIGAR.COM

DIPLOMÁTICO



REDISCOVER RUM.
DISCOVER DIPLOMÁTICO.

rondiplomatico.com



Please enjoy diplomatically

Don Pepin Cuban Classic cigars (casually known as the Don Pepin “Black”) are made in Nicaragua, and the brand’s 1970 vitola, a belicoso shape, took the highest score in our figurado category. Cigarmaker José “Pepin” Garcia named the smoke 1970 after the birth year of his son Jaime, an integral part of My Father Cigars. The two cigars that scored 91 points both came out of the Fuente factory in the Dominican Republic. Made for J.C. Newman, the Diamond Crown Figurado is as intriguing a shape as it is a smoke. The same is true of the Fuente Fuente OpusX Love Affair, which showed intensity and strength. Note the low price of the Cuban Vegueros Mañanita—about \$4.



NICARAGUA

RING GAUGE: 54 LENGTH: 5 1/2"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

DON PEPIN GARCIA CUBAN CLASSIC 1970

There's a complex array of mesquite and hickory qualities that interweave with almond notes, orange peel and an oolong-tea finish. A medium- to full-bodied smoke.

U.S.: \$8.20 U.K.: N/A

92



DOMINICAN REPUBLIC

RING GAUGE: 64 LENGTH: 6"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: U.S.A./CONN. SHADE

DIAMOND CROWN FIGURADO NO. 6

Impeccably rolled with voluptuous curves and tapers, this yellowish figurado is warm and toasty with sweet touches of nutmeg. A tasty, medium-bodied cigar.

U.S.: \$21.35 U.K.: N/A

91



DOMINICAN REPUBLIC

RING GAUGE: 52 LENGTH: 4 5/8"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: DOM. REP.

FUENTE FUENTE OPUSX LOVE AFFAIR

Each puff of this profoundly cedary figurado is balanced by notes of spice and leather with nutty underpinnings. Complex and interesting.

U.S.: \$11.25 U.K.: N/A

91



DOMINICAN REPUBLIC

RING GAUGE: 54 LENGTH: 6"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

LA FLOR DOMINICANA DOUBLE LIGERO CHISEL

Despite the chisel shape, this unusual cigar draws well, and is strong yet balanced with leathery, peppery notes, earthy undertones and a floral finish.

U.S.: \$9.20 U.K.: N/A

90



CUBA

RING GAUGE: 52 LENGTH: 6 1/8"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: JUNE 2015

VEGAS ROBAINA UNICO

A slightly box-pressed torpedo whose salty, earthy elements are tempered by cedary, floral notes and a spicy ginger finish.

U.S.: N/A U.K.: £22.73

90



CUBA

RING GAUGE: 46 LENGTH: 4"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: DECEMBER 2015

VEGUEROS MAÑANITA

A mini torpedo with a firm draw and uneven burn. Peppery and strong, the cigar imparts notes of eucalyptus and ginger that builds to a malty finish.

U.S.: N/A ITALY: 3.70 EURO

89



DOMINICAN REPUBLIC

RING GAUGE: 46 LENGTH: 6"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: U.S.A./CONN. SHADE

ASHTON CABINET SELECTION NO. 3

A pale figurado with a slightly greenish hue, this cigar is surprising in its creamy notes of nutmeg and brown sugar. The finish is toasty and mild.
U.S.: \$12.65 U.K.: N/A

88



DOMINICAN REPUBLIC

RING GAUGE: 61 LENGTH: 5"
FILLER: BRAZIL, DOM. REP.
BINDER: BRAZIL
WRAPPER: ECUADOR

DAVIDOFF ESCURIO GRAN PERFECTO

A fancy-looking perfecto fashioned in a classic zeppelin shape. The draw is a bit firm, offering touches of earth and oak along with a raisin sweetness and a salty finish.
U.S.: \$16.90 U.K.: N/A

88



NICARAGUA

RING GAUGE: 52 LENGTH: 6"
FILLER: HONDURAS, NICARAGUA
BINDER: BRAZIL
WRAPPER: U.S.A./CONN. BROADLEAF

LIGA PRIVADA NO. 9 BELICOSO OSCURO

Solidly packed with tobacco, this dark, gleaming belicoso has a nearly flawless wrapper. The smoke is a bit gritty in texture with a bready, cinnamon undertone and an ashy aftertaste.
U.S.: \$15.10 U.K.: N/A

88



CUBA

RING GAUGE: 52 LENGTH: 6 1/8"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: SEPTEMBER 2012

PARTAGÁS SERIE P NO. 2 (TUBO)

This gorgeous pyramid shows some dried fruit and woody elements before becoming a strong, peppery smoke buttressed by heavy slate and mineral notes.
U.S.: N/A U.K.: £22.62

88



DOMINICAN REPUBLIC

RING GAUGE: 60 LENGTH: 6"
FILLER: NICARAGUA, PERU,
DOM. REP.
BINDER: DOM. REP.
WRAPPER: DOM. REP.

SCHRADER MMXIII

An unusually-shaped perfecto with a firm draw and dead-even burn. The cigar starts herbal and tangy but warms to show notes of sweet cedar, nuts and earth.
U.S.: \$14.00 U.K.: N/A

88



DOMINICAN REPUBLIC

RING GAUGE: 60 LENGTH: 6 1/2"
FILLER: DOM. REP.
BINDER: MEXICO
WRAPPER: ECUADOR

ROMEO Y JULIETA VINTAGE VI

With its nipple tip and gradual taper at the foot, this cigar resembles a trumpet. It draws and burns evenly, offering a thin smoke with light touches of dry balsa wood, floral notes and a weak finish.
U.S.: \$12.21 U.K.: N/A

86



DOMINICAN REPUBLIC

RING GAUGE: 52 LENGTH: 4"
FILLER: DOM. REP., HONDURAS,
NICARAGUA
BINDER: DOM. REP.
WRAPPER: NICARAGUA

**THE GRIFFIN'S NICARAGUA
SHORT TORPEDO**

Woody and tangy overall, this mini torpedo smokes evenly offering touches of wheat but maintains a fairly full body.
U.S.: \$8.50 U.K.: N/A

86



DOMINICAN REPUBLIC

RING GAUGE: 50 LENGTH: 6"
FILLER: DOM. REP., NICARAGUA,
PERU
BINDER: NICARAGUA
WRAPPER: U.S.A./CONN. SHADE

**MONTECRISTO WHITE VINTAGE
CONNECTICUT NO. 2**

A lightly hued pyramid with an easy, open draw. The smoke is papery and hay-like at first before taking on a citrus note and light, woody finish.
U.S.: \$14.50 U.K.: N/A

85

IT'S NICE TO BE
WANTED



*"If you're going to be wanted for something,
be wanted for something great."*

—Cornelius Bailey, AKA Straight Shooter

That's exactly what Cornelius Bailey set out to do
five generations ago. And he's been wanted for
growing the finest tobacco ever since.



If you're looking to nab a notoriously great cigar,
your just reward awaits.



SURGEON GENERAL WARNING:
Cigars Are Not A Safe Alternative To Cigarettes.



MAKE IT COUNT

CorneliusAndAnthony.com

For my humidor,
I use Boveda.

LITTO GOMEZ
LA FLOR DOMINICANA



TRYBOVEDA.COM



COPYRIGHT 2015 BOVEDA INC. ALL RIGHTS RESERVED.

The Padrón 1964 Anniversary Series Maduro Hermoso is one of the company's newest releases, and it topped the category, scoring 93 points. Though the short, squat size format might be new for Padrón, it still translated all the richness, balance and signature chocolate character that this Nicaraguan line has become known for. The Eiroa 48x4 Prensado scored 90 points and is the work of Christian Eiroa, formerly of Camacho Cigars. It's made in Honduras at the Aladino factory and is completely composed of Honduran tobacco—materials familiar to Eiroa, as he has completely embraced tobacco grown in Honduras even if the industry trend favors Nicaragua. The La Bohème Mimi scored 90 points as well. The diminutive little smoke was named after one of the main characters of the celebrated Puccini opera *La Bohème*. It may seem a bit antiquated to name a cigar brand after an opera, but that is brand-owner Rafael Nodal's passion and he found some vintage art he thought would work perfectly with the theme. They are made in the Dominican Republic at the Tabacalera Palma factory.



NICARAGUA

RING GAUGE: 56 LENGTH: 4"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

PADRÓN 1964 ANNIVERSARY SERIES MADURO HERMOSO

Attractive and box pressed, this little cigar smokes evenly, delivering hearty impressions of chocolate, spice and nuts. The finish is long and pleasing.
U.S.: \$12.50 U.K.: N/A

93



HONDURAS

RING GAUGE: 48 LENGTH: 4"
FILLER: HONDURAS
BINDER: HONDURAS
WRAPPER: HONDURAS

EIROA 48X4 PRENSADO

A quaint, box-pressed little cigar that imparts a tangy, woody smoke buttressed by spiciness and a toasty finish.
U.S.: \$9.76 U.K.: N/A

90



DOMINICAN REPUBLIC

RING GAUGE: 46 LENGTH: 3 1/2"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

LA BOHÈME MIMI

Strong and leathery, this bold little smoke shows earth and rock salt notes and a toasty finish. It smokes evenly throughout.
U.S.: \$6.90 U.K.: N/A

90



DOMINICAN REPUBLIC

RING GAUGE: 52 LENGTH: 5 3/8"
FILLER: NICARAGUA
BINDER: ECUADOR
WRAPPER: MEXICO

E.P. CARRILLO LA HISTORIA EL SENADOR

Softly pressed with a three-seam cap. The smoke is thick and creamy, layering the palate with nutty, earthy notes and hints of cocoa powder. The chappy finish affected the score.

U.S.: \$10.00 U.K.: N/A

89



NICARAGUA

RING GAUGE: 44 LENGTH: 5"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: NICARAGUA

JOYA DE NICARAGUA ANTAÑO DARK COROJO PELIGROSO

A blackish corona covered in a matte wrapper. Though first puffs are overly chappy, the smoke calms down to show a pleasant coffee and licorice character with a spicy, earthy finish.

U.S.: \$5.40 U.K.: N/A

89



NICARAGUA
RING GAUGE: 60 LENGTH: 4 1/4"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

**PADILLA CONNECTICUT
SHORT ROBUSTO**

This short plug of a cigar is sweet and toasty with hints of lemon zest and a dry, woody finish. It draws and burns evenly
U.S.: \$6.00 U.K.: N/A

89



NICARAGUA
RING GAUGE: 54 LENGTH: 3 3/4"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

NUB CONNECTICUT 354

This squat plug of a cigar draws and burns evenly. It's herbal and woody with hints of black pepper and pencil lead. A mild to medium-bodied cigar.
U.S.: \$6.06 U.K.: N/A

88



HONDURAS
RING GAUGE: 42 LENGTH: 4 1/4"
FILLER: HONDURAS, PANAMA
BINDER: ECUADOR
WRAPPER: NICARAGUA

ALEC BRADLEY BLACK MARKET PUNK

A strong, unmistakably earthy smoke with touches of leather and coffee that lead to a black tea finish.
U.S.: \$5.70 U.K.: N/A

87



CUBA
RING GAUGE: 30 LENGTH: 4"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: OCTOBER 2013

EL REY DEL MUNDO DEMI TASSE

A charming little cigar with subtle box pressing and a three-seam cap. The smoke is flinty and earthy with graham cracker notes and a mineral finish.
U.S.: N/A U.K.: £5.66

87



CUBA
RING GAUGE: 52 LENGTH: 4 3/8"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: MARCH 2016

MONTECRISTO PETIT EDMUNDO

There's a strikingly rich, red color to this dark robusto, which has chappy underpinnings accentuated by notes of earth and black pepper, however the finish is a bit raw and sharp.
U.S.: N/A U.K.: £16.61

87



DOMINICAN REPUBLIC
RING GAUGE: 30 LENGTH: 5 1/8"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

DAVIDOFF NO. 3

Thin and short with a tight draw. Its citrus and bready notes are fairly clean, but become bitter and chappy as the smoke progresses.
U.S.: \$10.80 U.K.: N/A

85



DOMINICAN REPUBLIC
RING GAUGE: 60 LENGTH: 4"
FILLER: NICARAGUA, DOM. REP.,
BRAZIL
BINDER: DOM. REP.
WRAPPER: ECUADOR

MACANUDO CRÜ ROYALE POCO GORDO

Fleeting notes of earth and leather become tart and chappy. The cigar seems to overheat as it smokes.
U.S.: \$5.49 U.K.: N/A

84



DOMINICAN REPUBLIC
RING GAUGE: 52 LENGTH: 4 1/4"
FILLER: DOM. REP.
BINDER: DOM. REP.
WRAPPER: ECUADOR

**DAVIDOFF MILLENNIUM BLEND SERIES
SHORT ROBUSTO**

Puffs of this short robusto leave damp, musty notes on the palate before turning overly acidic and bitter.
U.S.: \$18.10 U.K.: N/A

82

THE STORY OF ABERLOUR A'BUNADH

A TIME CAPSULE *from* THE 1800'S

**CASK STRENGTH.
100% FIRST FILL EX-SHERRY CASKS.
RELEASED IN SMALL BATCHES.**

The story goes that as the workmen were installing new stills back in the 1970s, they discovered a bottle of Aberlour made at the turn of the last century. No one knew it was there or why. Today's Craftsmen meticulously recreated Fleming's original process, using first fill ex-Sherry casks without adding water or using chill filtration. Thus A'bunadh (*Gaelic* for "the original") was born.



**DISTILLERY
OF THE YEAR**
2016 INTERNATIONAL
WHISKY COMPETITION



**98, EXTRAORDINARY,
ULTIMATE
RECOMMENDATION**
2015 ULTIMATE SPIRITS CHALLENGE



DOUBLE GOLD
2015 SAN FRANCISCO
WORLD SPIRITS COMPETITION



ABERLOUR®

MADE FROM EXPERIENCE

Enjoy Aberlour Responsibly.

ABERLOUR® A'BUNADH™ Single Malt Scotch Whisky. 58%-61% Alc./Vol. (116-122 Proof)
©2016 Imported by Pernod Ricard USA, Purchase, NY.

[f /Aberlour](#) [ABERLOUR.COM](#)

Montecristo. An icon since 1935.



Lucrecia Valdez
Master Roller
36 years of experience

 @TheCigarLife
 Facebook.com/TheCigarLife
 MontecristoSocialClub.com



SURGEON GENERAL WARNING:
Cigar Smoking Can Cause Lung
Cancer And Heart Disease.



The fairly small Cuban Por Larrañaga brand got a fantastic addition when Habanos S.A. created the Picadores, which scored an impressive 93 points. The name might sound strange, as the word *picadores* has traditionally been a Spanish term for short-filler tobacco, but these Por Larrañagas are completely long-filler cigars. Notice the band, which is a vintage pattern reissued just for this size. The limited-edition Las Calaveras scored 92 points and is made in Nicaragua for Crowned Heads by the My Father Cigars factory. At 91 points the Villiger San'Doro Colorado Robusto is emblematic of Villiger North America's continued efforts to make and distribute premium cigars.



CUBA

POR LARRAÑAGA PICADORES

RING GAUGE: 48 LENGTH: 5"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: DECEMBER 2015

Every puff of this handsome, tawny-colored robusto is sweet and zesty with layers of vanilla and black pepper answered by notes of gingersnap cookies and leather.

U.S.: N/A U.K.: £15.90

93



NICARAGUA

LAS CALAVERAS EDICIÓN LIMITADA 2016 LC50

RING GAUGE: 50 LENGTH: 5"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: U.S.A./CONN. BROADLEAF

A dark, solidly rolled robusto with a full draw that leaves complex impressions of hazelnut and roasted coffee along with black cherry and a vanilla bean finish.

U.S.: \$10.25 U.K.: N/A

92



NICARAGUA

VILLIGER SAN'DORO COLORADO ROBUSTO

RING GAUGE: 50 LENGTH: 5"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

An attractive robusto with a Colorado wrapper. The cigar smokes evenly, delivering earthy, nutty impressions fortified by hearty notes of charred red meat.

U.S.: \$8.00 U.K.: N/A

91



CUBA

JUAN LOPEZ SELECCIÓN NO. 2

RING GAUGE: 50 LENGTH: 4 7/8"
FILLER: CUBA
BINDER: CUBA
WRAPPER: CUBA
BOX DATE: MARCH 2016

There are some soft spots on the head and body of this cigar, which burns unevenly. Its floral start becomes very strong very quickly with loads of spice and a heavy, oaky finish

U.S.: N/A U.K.: £17.50

89



HONDURAS

HOYO DE MONTERREY EXCALIBUR EPICURE

RING GAUGE: 50 LENGTH: 5 1/4"
FILLER: HONDURAS, NICARAGUA, DOM. REP.
BINDER: U.S.A./CONN. BROADLEAF
WRAPPER: U.S.A./CONN. SHADE

A pallid-looking cigar that offers more robust gingerbread and candied orange peel flavors than the wrapper implies. The finish is slightly spicy.

U.S.: \$6.89 U.K.: N/A

88



NICARAGUA

NEYA F8 PATRIOT

RING GAUGE: 52 LENGTH: 5"
FILLER: NICARAGUA
BINDER: NICARAGUA
WRAPPER: ECUADOR

Full-bodied and powerful, this dark robusto has a notably uneven burn, but is bold with black peppercorn, earthy cacao, hickory and a charred-wood finish.

U.S.: \$6.00 U.K.: N/A

88

**DOMINICAN REPUBLIC**

RING GAUGE: 50 LENGTH: 5"
 FILLER: NICARAGUA
 BINDER: NICARAGUA
 WRAPPER: ECUADOR

RAMON ALLONES HERITAGE SERIES 550

Dark and rustic, this robusto is topped with a tightly rolled pigtail cap and lumpy, soft head. It's earthy and tangy with a hint of toasted vanilla.

U.S.: \$6.49 U.K.: N/A

88

**CUBA**

RING GAUGE: 50 LENGTH: 4 7/8"
 FILLER: CUBA
 BINDER: CUBA
 WRAPPER: CUBA
 BOX DATE: JANUARY 2016

ROMEO Y JULIETA SHORT CHURCHILL

This robusto has an even burn and a firm draw. The smoke is predominantly creamy and tangy, with touches of fruit and wood alongside hints of caramel and tea.

U.S.: N/A U.K.: £18.44

88

**DOMINICAN REPUBLIC**

RING GAUGE: 50 LENGTH: 5"
 FILLER: DOM. REP.
 BINDER: DOM. REP.
 WRAPPER: INDONESIA

ROMEO Y JULIETA 1875 BULLY

Grayish in appearance, this robusto delivers a tangy, lemony smoke with hints of earth and leather that precede a woody, floral finish.

U.S.: \$6.50 U.K.: N/A

88



CUBA RING GAUGE: 48 LENGTH: 5"
 FILLER: CUBA
 BINDER: CUBA
 WRAPPER: CUBA
 BOX DATE: SEPTEMBER 2012

SAINT LUIS REY REGIOS

Rollled with a medium-claro wrapper and a very soft head, this robusto shows creamy elements with hints of gingersnap, cinnamon and a strong floral element.

U.S.: N/A U.K.: £12.81

88

**DOMINICAN REPUBLIC**

RING GAUGE: 50 LENGTH: 5"
 FILLER: DOM. REP., NICARAGUA
 BINDER: MEXICO
 WRAPPER: ECUADOR

AVO SYNCRO NICARAGUA FOGATA ROBUSTO

This robusto wears a colorado wrapper with some faint, streaky oils. Its smoke shows an earthy, cedary quality before building to a mineral-heavy finish.

U.S.: \$9.90 U.K.: N/A

87

**DOMINICAN REPUBLIC**

RING GAUGE: 50 LENGTH: 5"
 FILLER: NICARAGUA, HONDURAS, DOM. REP.
 BINDER: MEXICO
 WRAPPER: ECUADOR

CAMACHO POWERBAND ROBUSTO

Dark and oily with a crooked cap, this robusto burns unevenly, delivering a predominantly earthy smoke with touches of ripe apple and mushroom.

U.S.: \$11.00 U.K.: N/A

87

**U.S.A.**

RING GAUGE: 52 LENGTH: 4 1/2"
 FILLER: NICARAGUA
 BINDER: NICARAGUA
 WRAPPER: NICARAGUA

CASA FERNANDEZ MIAMI PETIT ROBUSTO

A woody, herbal short robusto with some tangy notes and a minty finish. It's medium bodied overall.

U.S.: \$7.35 U.K.: N/A

87

**NICARAGUA**

RING GAUGE: 48 LENGTH: 5 1/4"
 FILLER: NICARAGUA
 BINDER: NICARAGUA
 WRAPPER: ECUADOR

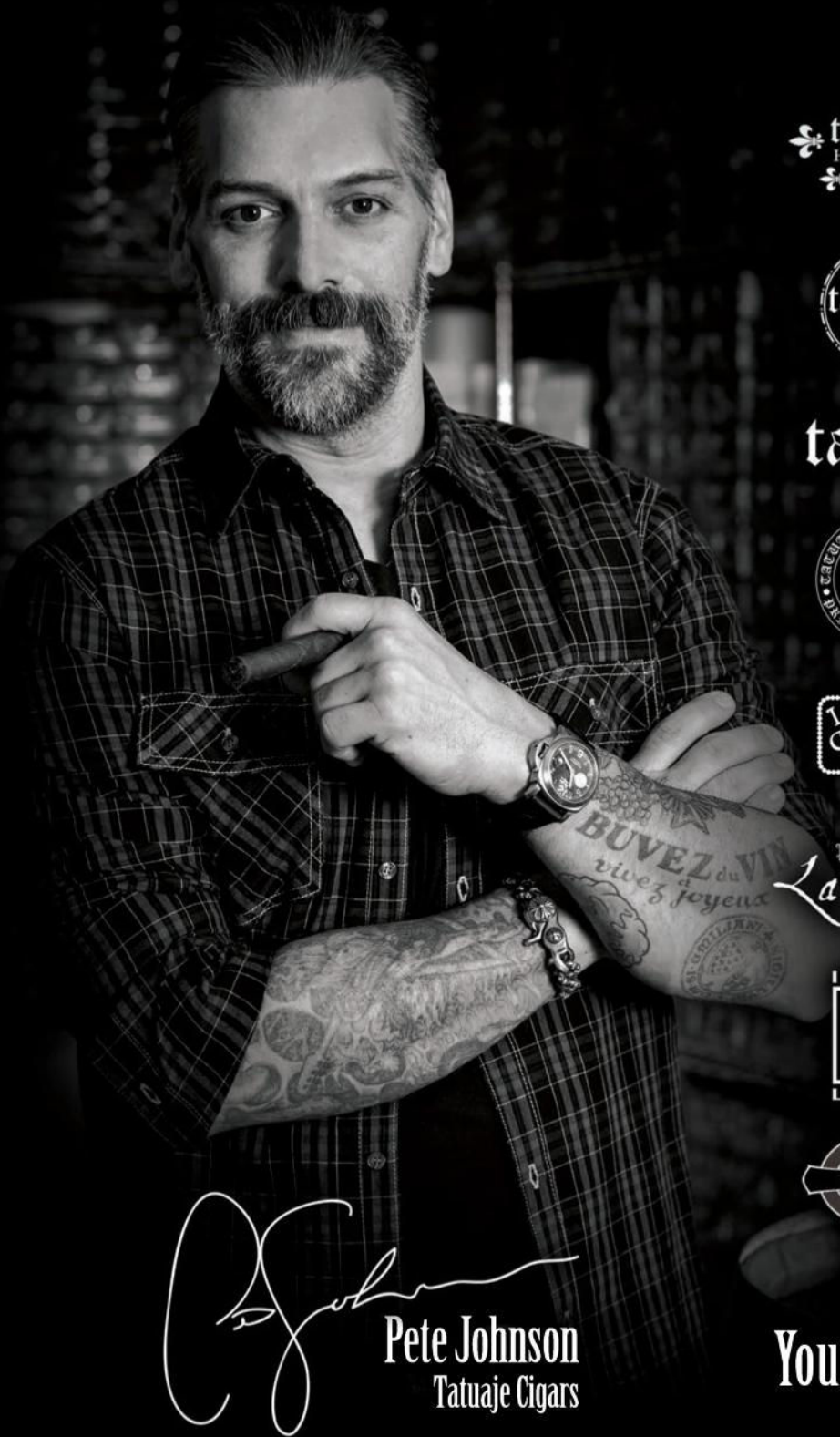
SURROGATES TRAMP STAMP

Earthy and raw with heavy minerals, this very full-bodied smoke carries hints of cocoa powder and a slightly bitter finish.

U.S.: \$8.00 U.K.: N/A

86

tatuaje



Pete Johnson
Pete Johnson
Tatuaje Cigars



tattoo



AREA FUMADO



Your Favorite Brands Since 2003

Cigars are listed first by country and then by score. Please refer to the main tasting pages for notes and prices.

CIGAR AFICIONADO'S 100-POINT SCALE

Classic
95–100
Outstanding
90–94
Very good to excellent
80–89
Average to good
commercial quality
70–79
Don't waste your money
60–69
Not available
n/a

*Note: all prices are
manufacturers' suggested
retail, before taxes.*

BAHAMAS

90 Graycliff Crystal Presidente

CUBA

93 Por Larrañaga Picadores
91 Cohiba Siglo III (Tubo)
90 H. Upmann Magnum 50 (Tubo)
90 Partagás de Luxe (Tubo)
90 Vegas Robaina Unico
89 Juan Lopez Selección No. 2
89 Montecristo No. 3
89 Vegueros Mañanita
88 Partagás Serie P No. 2 (Tubo)
88 Romeo y Julieta Short Churchill
88 Saint Luis Rey Regios
87 El Rey del Mundo Demi Tasse
87 Montecristo Petit Edmundo

DOMINICAN REPUBLIC

92 E.P. Carrillo Short Run 2016 Super Robusto
91 Diamond Crown Figurado No. 6
91 Fuente Fuente OpusX Love Affair
90 Arturo Fuente Don Carlos No. 3
90 Flores y Rodriguez Connecticut Valley Reserve Gran Toro
90 La Bohème Mimi
90 La Flor Dominicana Double Ligero Chisel
89 Ashton Virgin Sun Grown Sorcerer
89 E.P. Carrillo La Historia El Senador
89 Fernando León Family Reserve Founder's Choice
89 Hammer + Sickle Tradicion Serie Toro
88 Ashton Cabinet Selection No. 3
88 Davidoff Escurio Gran Perfecto
88 La Palina Classic Toro
88 Nat Sherman Timeless Collection Churchill
88 Quesada Reserva Privada Oscuro Toro
88 Ramon Allones Heritage Series 550
88 Romeo y Julieta 1875 Bully
88 Schrader MMXIII
87 Avo Syncro Nicaragua Fogata Robusto
87 Camacho Powerband Robusto
87 Kristoff Connecticut Churchill
87 Montecristo Classic Especial No. 3
87 Patoro Serie P USA Edition Churchill
86 Don Diego Corona
86 Romeo y Julieta Vintage VI
86 The Griffin's Nicaragua Short Torpedo

85 Davidoff No. 3
85 Macanudo Café Thames
85 Montecristo White Vintage Connecticut No. 2
84 Macanudo Crü Royale Poco Gordo
84 Macanudo Maduro Hampton Court
82 Davidoff Millennium Blend Series Short Robusto

HONDURAS

90 Eiroa 48x4 Prensado
90 The Edge Corojo Toro
89 H. Upmann Legacy Churchill
89 Illusione Epernay le Elegance
89 Romeo y Julieta Reserve Corona
88 Hoyo de Monterrey Excalibur Epicure
87 Alec Bradley Black Market Punk

NICARAGUA

94 Padrón Serie 1926 No. 90
93 Padrón 1964 Anniversary Series Maduro Hermoso
92 Don Pepin Garcia Cuban Classic 1970
92 Las Calaveras Edición Limitada 2016 LC50
91 Villiger San'Doro Colorado Robusto
90 CAO Pilón Corona
90 Cornelius & Anthony Daddy Mac Toro
90 Murcielago La Lune
90 Warped Futuro Selección Suprema
89 Alec Bradley American Sun Grown Blend Churchill
89 Dunhill Signed Range Corona
89 Joya de Nicaragua Antaño Dark Corojo Peligroso
89 La Aroma de Cuba Mi Amor Reserva Romantico
89 My Father Le Bijou 1922 Churchill
89 Padilla Connecticut Short Robusto
88 Herrera Esteli Lonsdale Deluxe
88 Liga Privada No. 9 Belicoso Oscuro
88 New World Connecticut Corona Gorda
88 Neya F8 Patriot
88 Nub Connecticut 354
88 Oliva Serie G Churchill
87 Joya de Nicaragua Antaño 1970 Churchill
87 Tabaquero Hamlet Paredes Corona
87 Undercrown Corona Doble
86 Surrogates Tramp Stamp
85 Perdomo 20th Anniversary Maduro Churchill

U.S.A.

88 Tatuaje Cabinet Regios
87 Casa Fernandez Miami Petit Robusto

200 YEAR OLD TOBACCO
ROLLED BY MONKS IN THE
MOUNTAINS

AGED FOR 300 YEARS AT
OUR MOON FACILITY

SPRINKLED WITH RARE
UNICORN MAGIC DUST

JUST KIDDING.

LA INSTRUCTORA

LAINSTRUCTORACIGARS.COM

connoisseur's corner

Cuban Davidoffs are among the most prized of vintage cigars. Collectors wax poetic about the smokes, which were made in Cuba from the late 1960s up until 1991, when Davidoff shifted production to the Dominican Republic. They command dear prices at auction, even though some have begun to taste as if they have passed their prime. Not so of the Davidoff Château Latour. One of these coronas (5 5/8 inches long by 42 ring gauge) plucked from a cabinet box of 25, has only improved over time in a humidor. Brimming with a panoply of sweet spices, showing an ideal draw and burning with a fragrant aroma of flowers, this cigar was among the best ever smoked by editor and publisher Marvin R. Shanken—a man who has smoked quite a few cigars over the years.



DAVIDOFF CHÂTEAU LATOUR (1989)

Perfection. One of the best cigars I have ever smoked. Nutmeg, flint and cinnamon combine on a smooth, beautiful draw and the cigar fills the air with a fragrant, lilac petal aroma. An extraordinary experience. —*Marvin R. Shanken*

100



PUNCH DOUBLE CORONA (1994)

This big, gorgeous cigar, presented in the round due to its cabinet storage, takes the flame eagerly and burns with little effort, its draw superb. It's considerably nutty, with a mix of notes ranging from cashew to peanut and almond, with a heavy woody character playing along as well as a hint of nougat. The finish is all cocoa powder. A delicious, lively double corona that has yet to peak. —*David Savona*

97



COHIBA ESPLENDIDO (1991)

A very slow starter, somewhat unusual for this vitola. It has a dry, woody start with lots of walnut shell. When it hits cruising speed, the cigar comes alive with heartier notes of tangy wood, coffee bean, a touch of vanilla and a long, long finish with a bit of spice. Nuanced, nutty and with a big chocolate core. —*David Savona*

96



CASA MAGNA COLORADO ROBUSTO (2008)

This 2008 Cigar of the Year is still a powerhouse. From a cold draw packed with chocolate, the Nicaraguan cigar starts off with a slight bite that offsets the sweetness of dark cocoa and earthy flavors, and then rounds out to a well-balanced smoke. On the long finish, there's a hint of dried orange peel. It's a full-bodied cigar that has many years of aging left. —*Gordon Mott*

95



H. UPMANN SIR WINSTON (1992)

A classic Churchill covered in a healthy-looking, medium-claro wrapper. Woody, hickory notes speak to the time it's spent in a wooden box, but the years have also given the cigar sweet, sugary bursts of almond paste. Touches of perfume and flowers also come and go. The ash is gray and solid. —*Gregory Mottola*

92



EL REY DEL MUNDO GRANDES DE ESPAÑA (1994)

There's slight box pressing to this extra-slim cigar, which starts out with a thin straw-and-hay character. The draw is great, eventually imparting a fuller body and dense mineral qualities, along with coconut shavings, lemon zest and a floral finish. A slow starter. —*Gregory Mottola*

91

FROM RARITY COMES QUALITY

RARE KENTUCKY STRAIGHT BOURBON WHISKEY FROM
THE ARCHIVES OF THE LEGENDARY STITZEL-WELLER DISTILLERY



BladeAndBowWhiskey.com

PLEASE SIP RESPONSIBLY. BLADE AND BOW KENTUCKY STRAIGHT BOURBON WHISKEY
45.5-46% ALC/VOL. ©2016 STITZEL-WELLER DISTILLING CO., LOUISVILLE, KY.

CIGAR AFICIONADO'S

BIG SMOKE

LAS VEGAS

THE MIRAGE • 3400 LAS VEGAS BLVD. SOUTH
FRIDAY, NOVEMBER 11 - SUNDAY, NOVEMBER 13, 2016



Yes,
you can
smoke!

Cigar Aficionado proudly announces its 21st annual Big Smoke Las Vegas Weekend—
an expanded event format consisting of two Big Smoke Evenings and exciting daytime seminars.
Join us for the weekend program or just a Big Smoke Evening.

THE WEEKEND FOR CIGAR LOVERS

BIG SMOKE LAS VEGAS 2016



Big Smoke Evenings

**FRIDAY, NOVEMBER 11 &
SATURDAY, NOVEMBER 12**

NEW FOR THIS YEAR:

VIP early access 5:30 p.m. entry. VIP Tickets give you more time to visit with the cigar makers and collect your cigars.

Friday and Saturday evenings, from 6:30-9:30 p.m., are our traditional, fun-filled, Big Smoke Evenings. Join your fellow cigar lovers in an atmosphere of good cigars, good drinks, good food and great companionship.

Walk around and enjoy cigars from more than 25 premium cigar producers. Your ticket price includes a cigar from each cigar exhibitor.

A PARTIAL LIST OF CIGARS INCLUDES:

Aging Room	H. Upmann Yargüera	Oliva Serie O
Alec Bradley	Herrera Esteli	Padrón
Arturo Fuente	La Aroma de Cuba	Plasencia 1865
CAO Flathead	La Flor Dominicana	Por Larrañaga
Casa Turrent	La Galera	Quesada
Diamond Crown	La Gloria Cubana	Rocky Patel
Don Pepin	La Palina	Tatuaje
El Galan	Macanudo Inspirado	Ventura
E.P. Carrillo	Mbombay-Gaaja	Victor Calvo
Espinosa Laranja	Nat Sherman	Zander-Greg
Reserva	Norteño	
Foundry	Nub Connecticut 460	

Complementing this perfect evening are premium liquors, wines, beer, and other fine spirits from the extensive array of drink exhibitors, as well as a delicious buffet specially created for a cigar maven.

Also on display are luxury cars, golf equipment and many more items appealing to every aficionado.

Big Smoke Seminars

Saturday and Sunday daytime hours will be filled with a series of seminars geared to the varied interests of our readers. These will be taught by experts in each field and are designed to be interesting, fun and instructive.

SATURDAY, NOVEMBER 12

Saturday morning's program is scheduled from 9 a.m.-12:30 p.m. followed by a sit-down lunch lasting until 3 p.m. David Savona, executive editor, *Cigar Aficionado*, is moderator for the weekend program.

CIGAR AFICIONADO'S TOP THREE LEGAL CIGARS OF 2015 TASTING.

The top cigars of 2015 were selected by our senior editors and announced on the *Cigar Aficionado* website in December 2015. When you enter, you will be given a packet containing the top three legal cigars of 2015. At each of the morning cigar breaks we will designate one cigar to smoke. Each cigar maker is onstage to talk about their cigar:

#1 CIGAR—My Father Le Bijou 1922 Torpedo Box Pressed presented by the Garcia family

#3 CIGAR—CAO Flathead V660 Carb presented by General Cigar

#4 CIGAR—Arturo Fuente Don Carlos Belicoso presented by Carlos Fuente Jr., president, A. Fuente y Cia.

A CIGAR LOVER'S GUIDE TO CUBA. A look at what has changed, what has not, and what you need to know before you go. Presented by Gordon Mott, senior contributing editor, and David Savona, executive editor, *Cigar Aficionado*.

THE NEXT GENERATION. Meet the heirs to cigar dynasties making their mark on the future of their brands. Moderated by Gregory Mottola, senior editor, and Andrew Nagy, associate editor, *Cigar Aficionado*: Tony Gomez, La Flor Dominicana; Raquel Quesada, Quesada Cigars; Liana Fuente, Arturo Fuente Cigars.

ANATOMY OF A CIGAR. Exactly what is a cigar? At this seminar we take it apart and try to understand it from the inside out, from fill to wrapper. The panel of experts includes Ernesto Perez-Carrillo, EPC Cigars and Jorge Padrón, Padrón Cigars.

HONDURAN CIGARS. An inside look at what makes them so distinctive by a panel of experts including Joel Alarenga, Altadis U.S.A.; Christian Eiroa, CLE Cigars and Rocky Patel, Rocky Patel Premium Cigars.

LUNCH WITH OLIVA CIGAR COMPANY. Enjoy a delicious seated lunch hosted by Jose Oliva, president, Oliva Cigar Company. There will be cigars for everyone and plenty of time for a Q & A session.

SUNDAY, NOVEMBER 13

Sunday's program from 9:30 a.m.-1:00 p.m. consists of three seminars on a lighter note involving a hands-on approach.

CIGAR LOVERS' BREAKFAST. Start the day with a real *Cigar Aficionado's* breakfast. Culinary Director Nicole Brisson from CarneVino returns to create a breakfast menu specifically designed for this cigar-loving crowd. She will share some of her tales from the kitchen. Of course, we will find the perfect cigar to match this breakfast.

ROLL YOUR OWN, SEMINAR NO. 19. Yuri Guillen, Manager of Manufacturing; Rick Rodriguez, Brand Evangelist and Leo Peraza, Master Roller of General Cigar Co. bring everything you need to create your own cigar including real tobacco as used in a premium cigar factory. Whether you've done this before or you are a new roller, everyone enjoys the opportunity to roll and create their own cigar and perhaps win a prize.

TOURING SCOTCH-LAND. From the Highlands to the Lowlands and points in between, single-malt Scotch offers a breadth of local styles. *Cigar Aficionado's* senior features editor Jack Bettridge will lead a cigar-pairing journey through the country's many distilling regions.

BUY YOUR E-TICKETS ONLINE AT
LasVegasBigSmoke.com
or TheBigSmokes.com

REGISTRATION

Buy a **Big Smoke evening** ticket for **\$365** per ticket each night. With **VIP early access**, **\$395**.

Or, come to the **entire weekend program** for **\$665**. This fee includes Saturday and Sunday seminars, Saturday lunch and one Big Smoke Evening (either Friday or Saturday, you select). With **VIP access it's \$695**. Limited weekend ticket availability.

HOTEL

Why not stay for the weekend at The Mirage and enjoy all the gaming, entertainment, and fine dining available. Make your hotel reservations directly with The Mirage. Call toll free 1-800-627-6667 group code **(BIGS16A)** to take advantage of the special rates available. Or, reserve online at <https://resweb.passkey.com/go/BIGSM16>.

Please note that our hotel room block is held until October 14th. Make your reservations early.



The Hall of Fame catcher Mike Piazza fills his home with memorabilia from his storied career, but there's still room for a smoke.



THE LONG SHOT

How Mike Piazza went from overlooked first baseman to the best-hitting catcher ever

BY KENNETH SHOULER
PORTRAITS BY JEFFERY SALTER

Mike Piazza is storming. He is part owner of AC Regiana 1919, an Italian soccer team, now losing to Bissano Virtus 1-0. “It’s the 53rd minute,” he fumes, looking at the TV screen behind his desk and pacing across his home office. In jeans and a pullover shirt Piazza is muscular. Even as he enters the Hall of Fame, his build is indistinguishable from the 6-3, 200-pound frame of nine years ago, when he played his last major-league game. His newly boyish face—clean-shaven and friendly, vulnerable and less hidden—makes it difficult to summon those mental images of years past: from mustache to goatee, from brown locks to blond. Running five miles a day in South Beach has left him tanned and more youthful than the 49 years the calendar shows.

Behind him stand 10 Silver Slugger awards, one for each season that coaches and managers recognized him as the best offensive player at his position. The title “best-hitting catcher of all-time” is now synonymous with his name. Now, during breaks from his Steinbrenner-esque rants at his soccer charges, Piazza reflects on his prior life. His baseball life. That drama spanning three acts—his youthful obsession with pounding a baseball, the \$15,000 signing bonus that began his 16 seasons in the sun, and his Hall of Fame election in 2016—has spawned an opulent existence in South Beach, Florida, a life of family and faith, professional team ownership and golf. And cigars. A curious blend of truth seeker and engaged citizen, husband and father, Piazza is nothing if not a former ballplayer refreshingly off the beaten track.

He leaves the office and returns with an unopened box of Partagás Lusitanias—which he stores in his refrigerator. “They were vacuum-packed in Switzerland,” he says. “They are bold, but I wouldn’t say like nuclear strong.” Smoking will commence later, in his front yard, looking past his swimming pool and royal palm trees touching Biscayne Bay.

Life has been good. A sweaty sojourn through minor-league towns and, then, buoyed by the unflagging praise of Tommy Lasorda and Dodger coach Reggie Smith, Piazza landed as a throwaway pick—No. 1,390 in the 62nd round—in the 1988 draft. No wonder his autobiography is titled *Long Shot*.



Michael Joseph Piazza was born in Norristown, Pennsylvania, but grew up in nearby Phoenixville, a suburb of Philadelphia. His father, Vince, played baseball till junior high and faced his own long odds by being a left-handed shortstop. He gave up his hope of playing the game, leaving school to support his family. He caddied at the golf course where his father worked maintenance. He pumped gas. He rose before dawn to deliver the *Philadelphia Inquirer*. He pieced together a life.

Later, his ability to fix junked cars led him to open a car dealership with a friend Bill Garber. Garber was a friend of Lasorda, who hailed from nearby Norristown. After playing big league baseball, Lasorda was now scouting for the Dodgers. Eventually Lasorda was named a manager in the Dodgers’ minor-league system and then for the big-league team. Whenever the Dodgers came to play at the Vet in Philly, Vince, Tommy, players and coaches piled into cars and headed for the Marchwood Tavern, an Italian restaurant that the Lasorda brothers opened in Exton.

Vince infected Mike, the second oldest of his five boys, with his love of baseball. His mother, Veronica, said he could play on Sundays as long as he attended church first. Vince threw several hundred pitches an evening to his son. Then came the mattress he leaned against the basement wall, into which Mike fired baseballs. His father got traffic cones to use as batting tees. “When I got to be 11 he said, ‘Do you really want to do this seriously?’ I said ‘Yeah.’ He said, ‘If you do, you have to practice.’ So that is when he got me

the cage, and the JUGS machine, with an automatic feeder. The machine was rigged so that pitches came out every six seconds.” The machine spit out hard stuff, but inexplicably floated up the occasional knuckler. “Eventually we added a roof on it,” Piazza says, “and a heater.” The contraption was so enormous that it attracted a zoning inspector, who asked what it was. “It’s my son’s ticket to the big leagues,” Vince snapped.

But no one expected a certain guest who showed up to watch him hit one day. “Tommy was good friends with Ed Libatore, a scout for the Orioles,” Mike recalls. “And Libatore was good friends with Ted Williams and Joe DiMaggio. He would get them signing gigs. Back then there wasn’t really any science to it. The guys would come in and sign for 10 grand or something. It was all cash. They would call and say, ‘Hey Ted, you wanna do a card show?’ And he would come up from Florida.” One day, Vince Piazza was at the card show and told Williams about his son’s hitting. The Red Sox legend asked if he could come over to the cage and see Mike’s swing, and Vince replied “Are you kidding?” He picked up Williams at a nearby hotel and brought him to their house.

“This kid looks good. He really looks good,” Williams said in his husky John Wayne accent, standing near the cage. “I’m not kidding. This kid hits the ball harder than I ever did at 16.” Mike Piazza is still dazzled by the event. “Here’s this larger-than-life figure. He said ‘You look great, but that’s only half the battle,’” Mike recalls. “He said the rest is pitch selection, knowing your strike zone, hitting the ball where it is pitched, reacting to situations, and off-speed stuff. It just kind of seared in my memory.”

Suddenly Piazza lets out a rebel yell—Regiana has tied the game. “Yea-a-a-a-h, yeah!” he screams. “They scored in the 93rd minute.” He scoots out, past the dining room and out of view. He returns clapping his hands, loudly, as if hoping the sound will cross the Atlantic and inspire his youthful charges fighting on the field 5,000 miles away. He expects the game will end in a 1-1 tie, even with the inscrutable randomness at the close of soccer matches, when referees add “injury time” on a whim. But then, Regiana’s defense is penetrated and Mike screams “Get it out of there!” The enemy scores. “Fuck!,” he yells, and this fresh occasion for disgust has him storming off again, tearing out of the office and out of sight. He returns. “Oh man, that hurts.”



Piazza is considered the best-hitting catcher of all time, with 10 Silver Slugger awards, 427 career homers and a .308 lifetime average. His most poignant hit was the home run he bashed at Shea Stadium on September 21, 2001 (right) in the first major sporting event played in New York City after 9/11.

LEFT: RON ANTONELLI/NY DAILY NEWS ARCHIVE/GETTY IMAGES; RIGHT: RAY STUBBLEBINE/REUTERS

We didn't invent cigars, we invented Dominican cigars.

"La Aurora Preferidos, over a century of barrel aged tradition"



Miami Cigar
1.800.643.7209.
www.laaurora.com.do



OUR PURSUIT BEGAN WITH THE SIMPLE BELIEF
THAT THE WORLD DESERVED A SUPERIOR TEQUILA.

TRIPLE DISTILLED | CERTIFIED ORGANIC | SMALL BATCH



CASA NOBLE®
Tequila

THE NOBLE PURSUIT

He phones Maurizio Franzone, his club's general manager in Italy. "Mama mia," he moans to his right-hand man, serving up raw emotion to a sympathetic ear. "Can you believe that?" he says. "It's soccer, man, what are you going to do? They let down after they scored. That's the way the cookie crumbles. Ciao."

The call calms him, and he returns to discussing his other favorite sport.

After such unexpected praise from Williams, the most astute hitter who ever drew breath, all Piazza had to do was succeed in baseball's unparalleled apprenticeship—through high school, college, and the minor leagues. In the mid-1980s, Piazza had another unusual meeting. "I don't know if my father arranged it or not, but Lasorda spoke in the auditorium in our high school," Mike recalls. "At one point he pointed at me and said 'One day, I'm going to sign him.'" Now two major leaguers, including a legend, had said encouraging things.

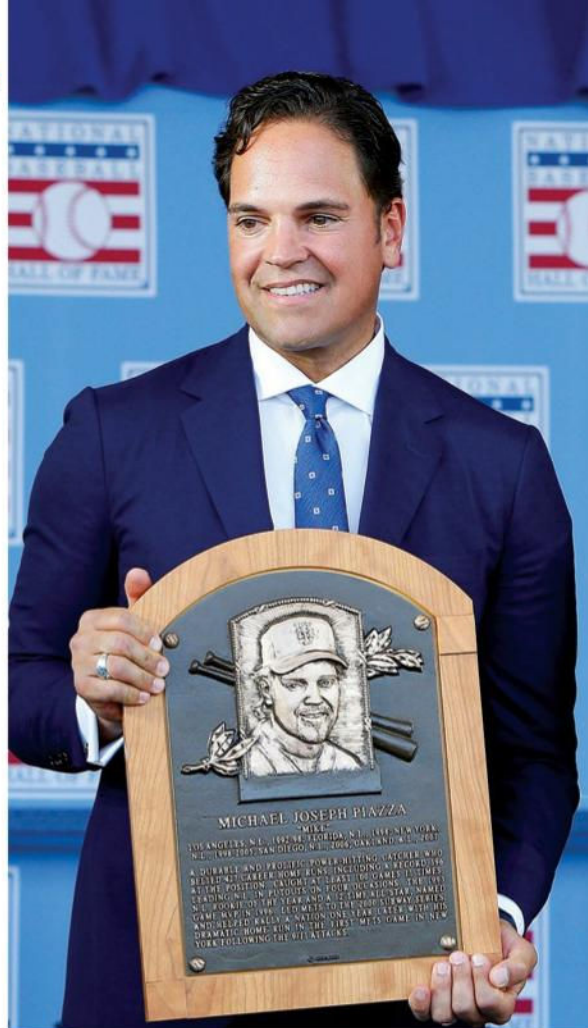
But big-league scouts make up their own minds. Their reports were hardly as effusive as Williams' words had been. One year at high school Piazza batted .500, hit 12 homers and knocked in 38 runs in 18 games—recognized as one of the greatest high school seasons in the history of Pennsylvania. But some observers downplayed that performance by saying he competed in a weaker league.

He had no solid college offers. Scouts who showed up—including Jocko Collins, who signed Lasorda for the Phillies in 1945—never returned, saying that Piazza was clumsy around first base, his position at the time. Cardinal scout Tim Thompson was equally underwhelmed, telling Piazza's father what he had told his own son: get an education. "No one liked him playing first base," Lasorda recalls. "I sent five scouts to look at him and hoped they would sign him."

Not dissuaded, Mike didn't sit near the phone. Coach Ron Fraser took Piazza as a walk-on for the University of Miami in 1986. But the team was stacked with veterans who had won the College World Series the year before, and this 17-year-old who came from a school that played half as many games as the high schools in the warmer climates didn't impress. "I sat on the bench and didn't even make the travel squad, so I started studying and lifting weights," Piazza says.

"I went from the University of Miami to a junior college. It was technically a step back, but it was the best thing for me. A lot of guys were getting drafted out of junior college. I knew I had to go to a southern climate. Back then there was only a couple of good schools that played in the north."

He hit .364 at Miami-Dade Community College, but sat most of the season after tearing a ligament in his hand. By the time the cast came off it was too late to make scouting reports. Not that anyone was beating a path to his door. Lasorda then hatched the idea that if Piazza was drafted by a major-league team, that might impress a college coach and get him a scholarship to a four-year college.



In an emotional induction speech at the Baseball Hall of Fame, in July, Piazza admitted, "there is crying in baseball."

Piazza is not surprised at his placement as the 1,390th pick. "You have to remember that I was coming out of junior college and didn't have a true position. With the injury I wasn't playing a lot. In a way, it was beneficial, since it got me with the Dodgers, an organization that gave me a chance. It wasn't like I was an invisible guy that came out of nowhere. I was a good high school ballplayer. I just had some setbacks."

Solid recommendations followed. Former All-Star and Dodger coach Reggie Smith backed Piazza, saying "You can't teach power." Accused of favoritism toward the kid, Lasorda (who Piazza calls his "goombah" or godfather) fired back: "I didn't back him as a favor. I backed him because he was good."

"Lasorda, my father, and then coach Joe Ferguson started kicking around the idea of me playing catcher. Johnny Roseboro and Kevin Kennedy were my first catching instructors. I knew I had to get better behind the plate. Tommy then sent me down to the Dodgers' camp in Las Palmas in the Dominican Republic to learn catching. I worked hard. I was definitely green, but I was learning and getting more confident."

The switch to catching was wise. "There is a cliché that catching and left-handed pitching are the quickest ways to the big leagues," Piazza cracks. "Tommy Lasorda was once telling me about a story involving Casey Stengel. Casey was talking about a player who was a good hitter, but didn't really have a true position. Someone asked, 'Where will we play him?' and Casey said, 'At bat.' I knew that if I could hit that eventually there would be a position for me."

His debut with the Dodgers came in September of 1992, days before his 24th birthday. He had four hits in his first four at bats. After playing 21 games that September, Piazza soared in the 1993 season. He rapped 35 homers, knocked in 112 runs, and squatted 146 games behind the plate. He slugged .561, the first of six straight seasons of .500 or better. He was named an All-Star, the first of 12 times. He and Ken Griffey Jr. adorned the cover of a national sports magazine.

Now it's time to head outside for a smoke. Piazza leans back, overlooking Biscayne Bay, and draws on a Montecristo No. 2. "If my boxes get dry, I can put them outside, since it's so humid here. Sometimes they come back and the draw is insane. Cigar storage is not one of my strong points." He recalls discovering cigars in those early years in Los Angeles. "We acquired this pitcher Mark Guthrie from the Twins. The cigar craze just got started. Mark and I would go and have a cigar after a day game, or after a Sunday night game. It was fun. Relaxing. So I started collecting, and got a humidor. It was funny, but then as now it was about Cubans. 'Do you have Cubans? Who's got Cubans?' It was an interesting sort of speakeasy cigar world. The Cubans weren't coming directly. On road trips, we would go to La Casa del Habano in Montreal. We would sneak them back. The equipment manager would throw them in one of the underwear trunks.

Meet the maestros behind the masterpieces

With over 300 years of combined experience, the Grupo de Maestros can teach you a thing or two about cigars. Meet the masterminds, hands, and hearts behind the world's most rare cigar blends, and learn more about their craft at cigarmaestro.com/the-maestros



 @TheCigarLife

 Facebook.com/TheCigarLife

 MontecristoSocialClub.com

SURGEON GENERAL WARNING:
Cigar Smoking Can Cause Lung
Cancer And Heart Disease.



“This kid looks good. He really looks good,” the legend Ted Williams said.
“I’m not kidding. This kid hits the ball harder than I ever did at 16.”

“At that time there was George Hamilton’s and the Grand Havana Room and there were two or three cigar bars in Los Angeles. I had a membership there. After a while, I wasn’t going there as much, so I just gave it to a friend.” Piazza also enjoyed cigars at the Eastern outpost of Grand Havana, in Manhattan. “I had played in Miami with a lot of the Cuban kids down here from these high schools, and I knew about cigars.

“Mark turned me on to the Davidoff Special ‘Rs’. They’re a sublime cigar. Not too strong. I love having them during the day, since a lot of the Cubans will kind of put you on Jupiter, you know? I can have a Cuban on the golf course, because I am getting a lot of oxygen out there. But if you have it in a cigar bar, they kind of knock you out.”

He says he recently golfed in a foursome with sports legends (and cigar aficionados) Michael Jordan, Wayne Gretzky and Mario Lemieux. “It’s kind of crazy. I’m like, ‘What am I doing in this group?’” Piazza says. “It’s competitive, but not intensely.”

He was in London and smoked at the famous cigar room at Harrods. “I always go for a Montecristo No. 2 or a Partagás Lusitania there. I also like the Trinidad lancero—great draw, really good burn, wonderful flavor. You get an amazing smoke trail.”

As time went on in Los Angeles, Piazza blazed his own trail. The Dodgers reached the playoffs in 1995 and 1996. Now an All-Star five straight years, he was earning \$8 million by 1998. He sought a \$100 million contract for seven years, but the Dodgers countered with \$76 million for six years. Los Angeles moved Piazza and Todd Zeile in a blockbuster trade with Florida in May of 1998. Among others, the Dodgers got Bobby Bonilla and Gary Sheffield.

An angry letter to the *Los Angeles Times* referred to Piazza as the “poster child for the ‘Generation-X’ ballplayer.” The remarks echoed those of teammate Brett Butler. Butler told *Times* writer Bill Plaschke that “Mike Piazza is the greatest hitter I have ever been around, but you cannot build around Mike Piazza because he is not a leader.” He continued that “Piazza is a moody, self-centered, ‘90s player” and “all he seems to care about is winning the MVP from Larry Walker or the batting title from Tony Gwynn.”

One Dodger official waxed pollyannaish in defending the trade, telling the media that the deal “helps improve our chemistry, our hitting and our defense. I think the team is markedly improved.” Jim Murray, the Pulitzer Prize winner from the *Times*, would have none of it. “The Dodgers have always adhered to the Branch Rickey theory of roster cutting that it’s better to deal a player a year early than a year late,” Murray wrote. “But in Piazza’s case, 10 years early? The Dodgers traded away more than a part of their team. They traded away part of their soul.”

The Mets found theirs. After his five-game stop with the Marlins, Piazza was on the move to New York. In no time Met fans appreciated the menacing figure of Piazza at the plate. He typically extended his massive arms and hit the pitch away to right field. “When I was younger I got a lot of balls over the plate and I elected to extend my arms and drive the ball. I had good power the other way. A lot of leverage. I had strong arms, hands and wrists.” Some strength was due to hand grips that he had constantly carried around. “And I had a sledgehammer I worked with, and after working with it I would pick up a bat and it felt like a toothpick.”

The approach worked. He hit 20 homers and batted .300 nine years

in a row, a record for a catcher. Over his first five years with the Mets he averaged 34 home runs and 101 runs batted in. After six consecutive losing seasons in the early 1990s, the team was surging. In 1999 they were two wins from playing in the World Series, losing to the Braves. The next year they played the Yankees, the first subway series since 1956.

The press built up the cross-borough rivalry. And then came the personal confrontation with Yankee pitcher Roger Clemens. Piazza owned Clemens at the plate, hitting four homers, including a grand slam, and knocking in 10 runs in just 22 at bats. Then Clemens retaliated during the 2000 season, beaming Piazza with a two-seam fastball. Piazza lay crumpled on the ground. Later, before doctors even had a chance to



Outside his house, Piazza and cigar-smoking buddy Spero Lyons survey the view of Biscayne Bay, one of the slugger’s favorite spots to partake.

examine the catcher, Clemens, who was shaken up, called him. The doctor handed Piazza the phone. He flung it away and said, as documented in his 2013 autobiography, “Tell him to go fuck himself.”

So when game two of the World Series pitted the two against each other, the air was electric with anticipation. Clemens threw a pitch inside, split Piazza’s bat, and Clemens, appearing possessed, scooped up the barrel and flung it toward first base, just in front of Piazza. Piazza walked toward the mound and said, “What the fuck is your problem?” Clemens explained to the umps that he tossed the bat thinking that it was the ball. They didn’t throw him out. “I always laugh at the whole Clemens thing,” Piazza says. Some observers thought he should have charged the mound. But at the risk of ejection from a World Series game and perhaps further suspension for subsequent games? “It’s a no-win situation,” he says, downplaying that singularly bizarre event. Piazza clubbed two homers in the Series, but the Yankees won four of five close games. Piazza, representing the tying run, made the last out of the Series on a long fly ball against Mariano Rivera.

The Mets fell off to 82 wins the following season, starting a five-year free fall in which they failed to reach the post-season. Still, there were memorable moments. Ten days after the attacks on New York on



Piazza's stellar career caught the eye of the expressionist painter LeRoy Neiman, who created the vivid canvas that hangs on his wall.

September 11, baseball began serving up nightly solace for many New Yorkers. As bagpipes played for the pregame ceremony that mixed players with police and firemen, Piazza was tearful. With the Mets trailing 2-1 in the eighth with a man on, Mike propelled a mortar shot toward the photographer's stand in centerfield, about 450 feet away, to win the game. "I have a bit of trepidation about 9/11," Piazza demurs. "It's very difficult to put me in the realm of the heroes of that time. I am always very careful. I don't want to be self-aggrandizing."

The next year he was introduced to his future wife Alicia by the wife of a friend. "She didn't have a Julia Roberts career, but she had modeled," Piazza says. "Aside from a physical attraction, we had a connection emotionally.

She was a working actress, getting gigs, making commercials. We met and started talking about God and spirituality. She was tired of going on auditions and she wanted a family. I realized that in the process of being successful as a Major League player you have to be very selfish. You have to be narcissistic, because it's a tough life and career. And I knew at that point that I wanted a family."

And Alicia knew how to add a special touch to the reception to make her husband extra happy. At their Miami wedding in 2005, she hired a cigar roller. Cigar lovers puffed around the pool.

Piazza played his last game in New York in 2005. Tales of excess surrounded athletes who crashed and burned in New York. But Piazza managed to avoid controversy and trouble. "It goes back to my personality," he explains. "I was always just very reserved and low key. Obviously I was raised by my mom in so many ways as a conservative Catholic. So I always had that ability to moderate my behavior."

He hit his 400th home run with San Diego in 2006 and finished his career with Oakland in 2007. At an emotional "Shea Goodbye" ceremony on the last day of the 2008 season, many former players, including those of the 1969 and 1986 championship seasons, were on hand. In a tear-jerker of a close, Piazza and Tom Seaver walked arm-in-arm out through the gate of the centerfield fence. It was fitting, for Piazza was the Mets' most important player since Tom Seaver. Nicknamed "The Franchise," Seaver had been traded three decades before. The two of them are the only Mets to enter the Hall of Fame as players. For Piazza, the ledger was unassailable. He broke the record for most home runs by a catcher, hitting his 352nd in 2004 to surpass Carlton Fisk. He finished with 396 as a catcher and 427 overall.

And at the plate it wasn't only Clemens he wore out. Against Hall of Famer Tom Glavine he hit .360, belted six homers and drove in 13 runs. He also pounded Pedro Martínez, batting .385 with six home runs. He hit .438 against Trevor Hoffman with four homers. He hit homers off Greg Maddux, John Smoltz and Curt Schilling, but posted a low average against each of them.

In baseball some wonderful things happen years after your career. The Mets retired his number 31 this past summer. And after receiving 83 percent of the writers' votes to get elected into the Hall of Fame in January, he stood before the throng of true believers that surfaces annually in Cooperstown, New York, in July. "With all due respect to Tom Hanks, there is crying in baseball," Piazza began. He spoke of September 11 and how it changed his outlook. "Many of you give me praise for the home run on the first game back on September 21st. But the true praise belongs to police, firefighters and first responders, who knew that they were going to die but went forward anyway. Jesus said that there is no greater love than to lay down one's life for one's friends," he said. "I consider it an honor and privilege to witness that love." Applause erupted, and not just among those dressed in the blue and orange colors of the Mets.

"My father's faith in me, often greater than my own, is the single greatest factor in me being inducted into this Hall of Fame." And, with his voice quaking he said, "We made it dad; now it is time to smell the roses." In Italian he said, "Thank you to the country of Italy for the gift of my father."

The man who had hit everyone else ended by hitting all the right chords. ♦

Ken Shouler is a frequent contributor to CIGAR AFICIONADO.



THE AUTHENTIC MAJESTY OF SHADE



UNDERCROWN SHADE
WWW.DREWESTATE.COM

SURGEON GENERAL WARNING:
Cigars Are Not A Safe Alternative To Cigarettes.

INSPIRE YOUR EVENING WITH A MASTERPIECE



BE BRILLIANT AND INSPIRED. DRINK RESPONSIBLY!
©2016. BOMBAY SAPHIRE AND ITS TRADE DRESS ARE TRADEMARKS. IMPORTED BY THE
BOMBAY SPIRITS COMPANY U.S.A., CORAL GABLES, FL. GIN - 47% ALC. BY VOL.



Cigar boss Fernando Domínguez of Imperial Tobacco at the Montecristo Cigar Bar in Las Vegas.

A CONVERSATION WITH Fernando Domínguez

Talking Cuban cigar trends with Imperial Group's premium cigar director

PORTRAITS BY JACOB KEPLER

Fernando Domínguez, 57, is the premium cigar director of Imperial Brands, a London company that is one of the world's largest tobacco concerns. Domínguez has been part of the company for more than three decades, joining Spain's Tabacalera S.A. in 1985, which later merged with France's SEITA to create Altadis, now part of Imperial.

Among Imperial's holdings is a 50 percent ownership in Habanos S.A., Cuba's worldwide distributor of Cuban cigars and the company that oversees the creation of all of Cuba's cigar brands. The Madrid-born Domínguez, who lived in Cuba for nearly six years while he served as a copresident of Habanos, oversees all of Imperial's premium cigar brands—from its vast non-Cuban portfolio to the Cuban

cigars themselves.

This summer Domínguez sat down with CIGAR AFICIONADO executive editor David Savona at the new Montecristo Cigar Bar at Caesars Palace in Las Vegas for a lengthy discussion about Cuban cigar trends, how Cuba is dealing with poor crop years and the plans that are in place for the day when the U.S. embargo against Cuba is dropped.



Domínguez (right), a 32-year vet of Imperial Tobacco, with CIGAR AFICIONADO executive editor David Savona.

SAVONA: You've been a part of Imperial Tobacco since 1985. What were you doing before 1985?

DOMÍNGUEZ: I joined in 1985, so it's 31 years working in the tobacco business. I worked for other companies before joining Tabacalera, an electrical company in Spain, but that was a few months. I'm an engineer.

Q: You were trained as an engineer?

A: Yes, building factories. I was promoted to the new division in Tabacalera, taking care of all the new businesses in our diversification process. We acquired some food companies, becoming the largest food company in Spain. After that I was promoted to a new position in the international division, to develop our international presence, and in 1996, I joined, with Antonio Vázquez, who was the general manager of the cigar division. I worked for him, just building what the cigar business became later on—absolute leaders in the cigar business, both handmade and machine made.

Q: Were you a cigar smoker before joining Tabacalera 31 years ago?

A: No, I started to smoke cigars when we set up the cigar division in Tabacalera, so I started smoking cigars then. But particularly when I moved to Cuba, when we acquired 50 percent of the Habanos business, with the joint venture. In 2000 I moved to Cuba, so I continued enjoying cigars, because we don't consume cigars, we enjoy cigars.

Q: I like that.

A: The terminology is different.

Q: And tell me about living in Cuba. How long did you live there?

A: Almost six years. I moved in early 2000 until 2005, when Antonio Vázquez was promoted to the CEO of Altadis—we were Altadis at the time—and I was promoted to manage all the cigar business worldwide for Altadis. I enjoyed very much smoking cigars in Cuba, it's the paradise for cigar smokers. I used to go there very often, and even when I go to Cuba now, I usually smoke seven, eight, nine cigars per day. It's absolutely a paradise.

Q: In Cuba smoking cigars seems very natural—one follows the other.

A: It's part of the Cuban culture, it's very normal. And also the conditions. It's a natural humidior for cigars. It attracts you to smoke and enjoy cigars.

Q: You're so in touch with Cuba and Cuban cigars. Let's talk about the most important countries in the world in terms of Cuban cigars and their sales. What are the top markets?

A: The top markets are Spain, tobacco was introduced, entered into the Old World through Spain, Seville in fact. The first factory for handmade cigars was built in Seville. After Spain, you can find France, China. China is amazing, and it's growing every year. Germany, Switzerland, Cuba, Lebanon, [the United Arab] Emirates, U.K. and Canada.

Q: Of those ones you mentioned, which has climbed the most?

A: China, it has grown dramatically over the past few years, even this year it can have a higher ranking than France. It's growing very fast. The driver in our growth is mainly

coming from emerging markets, in line with increasing demand for luxury products, also in these territories—China, Russia, the Middle East, Brazil. I remember 10 years ago in our sales emerging markets represented around 30, 35 percent of our sales, now emerging markets represent almost 50 percent of our sales.

Q: Are we talking dollar volume or units?

A: Both, in units and in value terms. We try to measure our business more in dollar terms—this is a high-value-oriented product. A good way to measure our performance is in dollar terms rather than units.

Q: What are the best-selling Cuban cigar brands?

A: Our global brands are six brands, and that represents about 80 percent of our sales. Our focus is really on the development and the growing of these global brands. They are Cohiba, Montecristo, Romeo y Julieta, Partagás, Hoyo de Monterrey and H. Upmann. The rest are more local oriented. The main three brands for us, both in terms of units and in value, are Cohiba, Montecristo and Romeo y Julieta. The best-selling brand in dollar terms is Cohiba and the best-selling brand in units is Romeo.

Q: Was another cigar brand No. 1 at some point before Cohiba?

A: Montecristo was traditionally the best-selling brand, but some three, four years ago

Cohiba jumped over it and became our best-selling brand in dollar terms. This is because of all the initiatives and activities we have carried out to upgrade the Cohiba brand—this is the most prestigious brand worldwide. One example of that is the cigar we have this year to celebrate the 50th anniversary of Cohiba.

Q: What has driven the growth of your most successful brands?

“Montecristo was traditionally the best-selling brand, but some three, four years ago Cohiba jumped over it and became our best-selling brand in dollar terms.”

A: One of the things we have done, in our portfolio, is to upgrade the brands. Particularly in Romeo, we have added new lines and new products that have upgraded the brand, not only in units, but in dollar terms.

Q: I have heard the Partagás Serie D No. 4 is the best-selling single cigar in Cuba. Is that true?

A: Yes. The Montecristo No. 4, a mareva, was the best-selling format in our portfolio some years ago. Now the robusto size is the best-selling format. This is in relation to the trend we have in the U.S., the trend is toward fatter formats. This trend is also reaching the rest of the world, but at a slower pace.

Q: Does that mean that the coronas, the petit coronas are selling less and the fatter cigars are selling more?

A: The best-selling cigar formats now are robustos—a Romeo y Julieta Wide Churchill, for example—but also we have classic sizes, like marevas [coronas] and corona gordas [also called toros]. There are consumers that like to smoke the classic sizes.

Q: What sizes are slower sellers?

A: The Montecristo “A” [a 9-inch-long cigar] for instance. They are not trendy. You need time, the space to enjoy them. They are less consumed. But the Montecristo “A” is part of the portfolio. It’s iconic. Sales have declined in this format. But we keep it, and we want to keep it.

Q: I see them in Havana sometimes. Are they actively produced?

A: Absolutely.

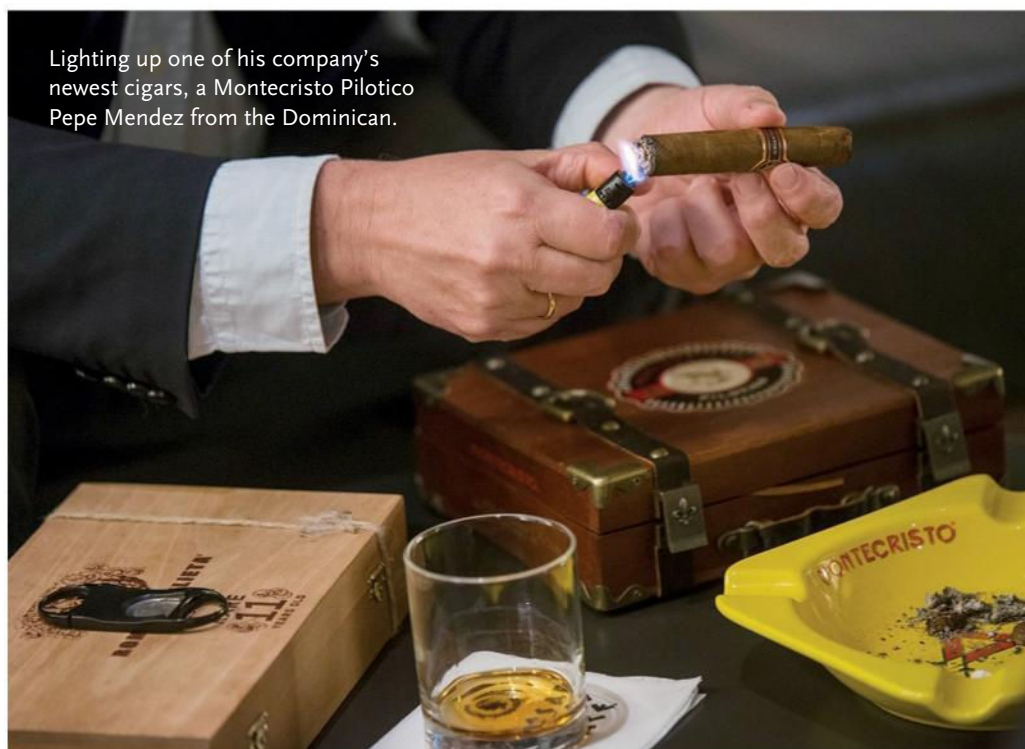
Q: Talking more about fat cigars, we saw the first 60-ring-gauge parejo from Cuba this year, which is a big deal.

A: The Cohiba Grandiosos, is the name of the format.

Q: That’s a limited-edition cigar. Are we maybe on the verge of seeing a regular-production, 60-ring-gauge cigar from Cuba?

A: Absolutely. Many years ago our fattest cigar was around 52, with the Cohiba Siglo VI. Since then, most of our new products we have introduced have been in the range from 52 to 58, following the trend. Now, we know that 60 is also becoming more and more popular, so we have introduced this new ring gauge for the first time in the Cohiba brand. We’ll see, very likely in the marketplace, more cigars with a 60-ring gauge in the future in our standard portfolio.

Q: Let’s talk about Cohiba Behike. I couldn’t find any on the last trip to Cuba. Are they back? Are they off the market? What’s going on with the supply of Behike?



Lighting up one of his company's newest cigars, a Montecristo Pilotico
Pepe Mendez from the Dominican.



Clean Air Defined

Official air purifier of the International Premium Cigar & Pipe Retailers (IPCPR)



Effective . Quiet . Stylish . Air Purifiers

For a free catalog call

888.866.8862

www.rabbitair.com/smoke

A: I was in Cuba two weeks ago, I was visiting the Laguito Factory, where Behikes are made, so we will see Cohiba Behikes in the marketplace very soon.

Q: Was there a gap in production?

A: It's about the crop. Tobacco, at the end of the day, is an agricultural product. It's subject to the weather. The weather conditions—the climate—has not been very good over the past few years. But this has happened in other Caribbean areas. The Cuban industry, our partner, they are developing a very serious plan in order to expand capacities both in farming and in manufacturing, in order to meet the increasing demand we are feeling worldwide, and also what will happen when the embargo is lifted. The Cuban agro-industry has been able to mitigate this impact on the crop. But it is true—we have had some delays. The situation has been addressed, and the situation is improving. The situation is coming back to normality. They will be on the marketplace again, very soon.

Q: Months? Weeks?

A: I think they will be delivered in the coming weeks. [See Cuba Report, page 191, for more.]

Q: Was it one part of the blend that was more troublesome than the other? Wrapper? Filler?

A: One of the characteristics of Behike is a new leaf that we added, medio tiempo. It comes from the two top leaves of the plant, that are more difficult to get. That's the reason that explains the flavor, the taste and the scarcity in the raw material. That explains the limited quantities.

Q: Has there ever been thought to expand the Behike line? You have three sizes, a 52, 54 and 56. It's a hit product—any thoughts?

A: We don't have any plans. Premium cigar consumers are eager to see new products in the marketplace.

Q: Let's talk about the Regional Edition and Edición Limitada programs that Habanos has. Are there any plans to expand?

A: The Regional Edition program is a way to reward our distributors around the world with a special cigar, with new formats under one of the non-global brands. Each year depends on the market demand, year to year. But this is growing every year. For example, this year, there will be around 19 or 20 Regional Editions.

This is a powerful concept that is working very well.

Q: There have been three Edición Limitadas released each year. Are you sticking with that number or expanding?

A: No, we don't want to expand more. We have to consider the capacity for consumers to absorb these exclusive concepts—at the end of the day, exclusive and limited needs to be limited. We don't want to extend more.

introduced four, and there is another we will introduce this year. I can't announce what it is going to be, but there will be another Añejados this year.

Q: Cigars get better with age. Some don't believe in it as much, but some of the highest ratings we have ever given were to older cigars.

A: It's just like wine. Cigars are an organic product. It is good to age cigars.



Thick cigars, observes Domínguez, are coming to Cuba, with another 60-ring smoke likely in the future.

Q: When will this year's ELs come out?

A: Not yet. Typically it's the second half of the year. We depend on the supply chain.

Q: Is Cuba operating with the same number of factories now as it has in the recent past?

A: More or less the same number of factories.

Q: Factories have been moved—Partagás moved, Upmann moved. Are any more in line for that kind of shift?

A: No.

Q: The new Añejados. How are they doing?

A: We noticed many years ago, a growing consumer interest in vintage, or aged, cigars. Cigars that were aged by retailers or by distributors. We thought it was good to put into the market a new line of cigars that were aged in our warehouses for a number of years. These have been aged for five years. I think we have

Q: There was always a rumor that you had a big warehouse of cigars waiting for the U.S. market.

A: Only rumors. That's not true. We don't have any specific warehouse for the U.S. market.

Q: The tobacco situation in Cuba, you said there were some bad crops. Have recent crops been better?

A: Yes, and we are coming back to normality regarding the supply and the deliveries. Also, we are creating the conditions in order to expand capacities, both in farming and in industry in order to meet increasing demand when it happens particularly in the U.S. We don't know when the opportunity is going to come, but we need to be prepared. Expanding the land to cultivate more tobacco of the highest quality, particularly in Pinar del Río, but also using other areas in Central Cuba, and

also investing in the farming in order to increase efficiencies. This is what our Cuban partners are doing. But this is a gradual process—we depend also on the climate.

Q: Was El Niño tough?

A: Last year the weather was horrible, but thanks to this plan that was put in place, we could mitigate the impact of the bad weather.

Q: So where are we? We are closer than we have

ever been, but the embargo is still there. You still can't sell Cuban cigars in the United States.

A: I think it's getting closer, the normalization process, from my point of view, is an irreversible one. But we don't want to speculate on things that are out of our control. The only thing we can do as a business is just be prepared.

Q: With all the increased tourism in Cuba, have you noticed increased purchases in Cuba?

A: Yes. We have noticed a parallel increase in our cigar sales in Cuba. Very proportional to the increase in tourism. Cuban tobacco and Cuban cigars are part of the culture.

Q: Any thought on expanding the number of Cuban cigar shops in Havana?

A: I think we have opened some recently in Cuba, now we have around 18 across Cuba. I think it's a good number. This is an ongoing business. We have around 140 worldwide, and it's part of our strategy to expand the number of these boutiques and very specialized retailers across the world, particularly in emerging markets.

Q: What do you think the demand is like in the United States for Cuban cigars right now?

A: The U.S. market is a very competitive one, and the level of competition is increasing year to year. The U.S. consumer is a very knowledgeable one, and they know Cuban cigars. They are very familiar with Cuban cigars. We enjoy about 70 percent market share outside the U.S. It's a big market share. Some can think we can achieve the same market share in the U.S., but it's very difficult because of the high level of competition. But we estimate that in a number of years, once the embargo is lifted, I think Cuban cigars can grab a substantial market share of the U.S. market. So in the first five years our best estimation is that we can take about 20 to 30 percent of the U.S. market. The U.S. is the world's largest cigar market. This market share would be a good challenge.

Q: Are there brands that are better poised than others?

A: The global brands are the brands that would have the opportunity to be better sold here in the U.S.

Q: Most non-Cuban brands are blends, made from tobaccos from various countries. Cuban cigars are made from tobacco from one country, Cuba. Do you ever see the day when Cuban cigars will be made with a blend of tobaccos from a variety of countries?

A: I don't think the situation is coming. We have a strong origin of denomination (D.O.P.) with the Cuban cigar. I don't think that's in the best interests of the Cuban industry to mix these tobacco origins. We like to defend, to protect, this origin and denomination. ❖

“We estimate that in a number of years, once the embargo is lifted, I think Cuban cigars can grab a substantial market share of the U.S. market.”





HOUSE OF MARNIER LAPOSTOLLE
MAISON FONDÉE EN 1827
PARIS FRANCE



CUVÉE DU CENTENAIRE

First introduced in 1927 to commemorate the 100th anniversary of our Maison's founding; we now proudly unveil a new presentation of our classic packaging.

CUVÉE 1880®

Our newest expression, Cuvée 1880 celebrates and pays homage to the year that Grand Marnier Cordon Rouge was created by our founder, Louis-Alexandre Marnier Lapostolle.

QUINTESSENCE

Our limited annual release is a premier blend of rare Grande Fine Champagne XO Cognacs with our famous essence of orange parfum.

Partagás®

Ramón Cifuentes let nothing get in the way of making great cigars.

Introducing Ramón y Ramón, an homage to Partagás legend Ramón Cifuentes.

Despite fleeing Cuba penniless, Ramón Cifuentes carried his love of tobacco with him. With determination that was only rivaled by his passion, he soon reinvented his most beloved brand, Partagás. To honor his relentless spirit, we're pleased to introduce Partagás Ramón y Ramón. Based on original heirloom seeds from his time, Ramón y Ramón is a fitting tribute to the man who made Partagás what it is today.

See the legend of the legend at partagas.com | [f](#) [t](#) [i](#)



SURGEON GENERAL WARNING:
Cigars Are Not a Safe Alternative to
Cigarettes.

Cuba's New Cigar Stars

CIGAR AFICIONADO names the five Cuban cigars that have stood the test of time and are must-haves for lovers of fine Havana cigars BY GORDON MOTT



Cuba's finest cigars: From left: Bolivar Belicoso Fino, Cohiba Behike BHK 52, Hoyo de Monterrey Double Corona, Hoyo Epicure No. 2, Montecristo No. 2.

Nearly 25 years ago, CIGAR AFICIONADO chose five of Cuba's greatest cigars in a short feature called the Star Cigars of Cuba—Hoyo de Monterrey Double Corona, Cohiba Robusto, Cohiba Esplendido, Punch Punch and Montecristo No. 2. They were the icons of Cuba's cigar industry, each one a benchmark that any serious connoisseur had to have in their humidors. We believed the Stars of Cuba were the best smokes produced on the island at the time.

Since then, highly touted cigars have vied for inclusion in Cuba's greatest smokes. Who can forget the original Trinidad Fundadores, Montecristo Edmundo or Cohiba Siglo VI? But we decided to take a closer look at today's cigars, and we were not looking for shooting stars that came and went. We wanted to identify the best cigars of Cuba today, the ones that have not only passed the test of time, but have matched the quality shown by the first class of Stars. After studying our tasting reports, examining our own smoking experiences and re-smoking many of the cigars on our final list, we have come up with our choices for the greatest cigars made in Cuba today.

Two of the original stars stayed on our list—The Hoyo de Monterrey Double Corona and the Montecristo No. 2. The newcomers shouldn't surprise anyone who loves a great Cuban cigar—the Bolivar Belicoso Fino, the Hoyo de Monterrey Epicure No. 2 and the Cohiba Behike BHK 52.

The Hoyo Double received the highest score of any current production cigar we ever rated in CIGAR AFICIONADO magazine: 99 points. That 1992 review was accompanied by this tasting note: "Perhaps Cuba's greatest cigar. The Hoyo de Monterrey Double Corona is a benchmark for the cigar world. It is gorgeous and smokes like a dream. The aromas and flavors are incredibly distinctive and reminiscent of chocolate, nutmeg and cinnamon." Within what seemed like days, connoisseurs snapped up boxes of Hoyo Doubles like they would never see them again. We couldn't even find one in our own humidors when we did a 20th anniversary tasting in 2012—they had all been smoked.

Current production Hoyo de Monterrey Double Coronas, which measure 7 5/8 inches long by 49 ring gauge, like all Cuban double coronas, maintain the smooth balance that Hoyos are known for, with the same sweet spice core, hints of coffee beans and cocoa that are delivered on a medium body smoke. Like the original 1992 star, this cigar takes a minute to warm up after lighting, but it has vast aging potential (if you stay away from it in your humidor). We scored it 96 points.

The second cigar that showed the staying power to remain a Star is the Montecristo No. 2, a pyramid (or torpedo) that measures 6 1/8 by 52 at the foot, its fattest part. In every cigar lover's mind, the Monty 2

FINDING CUBA'S CIGAR STARS

PRICE AND AVAILABILITY ON CUBA'S BEST

	Cancún, Mexico	Dubai Duty Free	Hamburg, Germany	Havana	London
Bolivar Belicoso Fino	\$20.00	\$11.64	\$16.20	\$8.63	\$24.80
Cohiba Behike BHK 52	N/A	\$35.00	N/A	\$25.00	\$67.33
Hoyo de Monterrey Double Corona	\$23.00	\$16.56	\$19.57	\$12.88	\$35.17
Hoyo de Monterrey Epicure No. 2	\$16.00	\$10.40	\$12.83	\$7.91	\$23.62
Montecristo No. 2	\$20.00	\$14.20	\$16.20	\$10.90	\$29.89

All prices are per cigar and have been converted from local currency into U.S. dollars. Dubai and Mexico price their cigars in U.S. dollars. For Cuba, we took into consideration the 13% lost when converting U.S. dollars into Cuban Convertible Pesos (CUCs).

epitomizes a torpedo. We have rated it repeatedly over the years, perhaps more than any other Cuban cigar. “There is nothing quite like it,” we wrote in the original Stars of Cuba tasting note. “The Montecristo No. 2...represents the best in Cuban craftsmanship...it is a bombshell of a smoke, packed with spicy, rich flavors that go on and on with each puff.” In 2013, we named it our Cigar of the Year.

Current Montecristo No. 2s have an impressive oily Colorado wrapper that when lit, produce a full-bodied smoke that are simultaneously smooth and easy. There are notes of leather and cocoa bean, all integrated with a light earthiness that produces an extremely well-balanced cigar. We rated this cigar 96 points. It's pretty simple; if you like robust figurados, this is the cigar for you.

There are many great Cohibas, like the Robusto, Esplendido and Siglo VI, but the Cohiba Behike BHK 52 outperforms them all. From its inception in 2010, this 4 3/4 by 52 cigar has been made with Cuba's best tobaccos, and its production has been zealously protected in the El Laguito factory in Havana. The blend includes a small leaf called medio tiempo that was no longer used as a separate tobacco leaf after the Cuban Revolution in 1959. The cigar also comes with a classic pigtail head, making it a recognizable stick on retailers' shelves.

We named the Behike 52 Cigar of the Year in 2010, and the 2016 version rivals the original. The cigar has been mostly absent from the world's retail market for much of the last 18 months, something that's also true for the Behike BHK 54 and the Behike BHK 56—which have never done as well as the smaller BHK 52 in our repeated taste tests. The brand is a victim of shortages of the country's highest quality tobacco after three mediocre harvests in a row. But retailers are reporting that they have begun to receive stocks once again, albeit in limited quantities. The Behike line is one of the most expensive cigars on the market today, but it is worth the price. The 97-point smoke tends to be creamy and velvety, with a mix of such pleasant notes as spices, wood and nuts.

The Bolivar brand occupies a special place in the cigar world—it is a true cigar lover's cigar. Often overlooked and

under the radar, Bolivars have long been reliable smokes for people seeking strong, full-bodied Cuban cigars, loaded with sweet spice like cinnamon and nutmeg, offset by the coffee notes. The Bolivar Belicoso Fino, a 5 1/2 by 52 figurado that has a slightly rounder head than a torpedo, offers a lot of punch in a smaller, shorter cigar, ideal for today's on-the-go cigar smokers. Named after Simón Bolívar, known as Latin America's liberator from Spain, the cigar has earned No. 9 Cigar of the Year in 2015, up from No. 16 in 2013 and No. 22 in 2008, a sign that it has been rising in reputation and quality.

The BBF, as regular smokers call it, scored 95 points. The same notes of sweetness and coffee beans dominated, and it lived up to the brand's reputation of being a powerhouse, with a full-bodied profile, but that sneaky honey sweetness belies a solid underpinning of earthy tobacco flavors.

The Hoyo de Monterrey Epicure No. 2 is another mainstay of one of Cuba's greatest brands. While the brand's Double Corona size has received most of the spotlight over the years, the Epicure No. 2 remains arguably Cuba's greatest robusto, measuring 4 7/8 by 50. (Hot on its heels is the Ramon Allones Specially Selected, but this cigar has yet to achieve the legendary status of the Epicure No. 2.) It's one of the few Cuban cigars also available in cabinets of 50, which have yielded some of the greatest smokes from Cuba in the last 30 years. In a Connoisseur's Corner tasting earlier this year, an Epicure No. 2 produced in 1992 scored a perfect 100 points, a clear sign of its long aging potential.

The Epicure No. 2 in this special tasting showed the classic flavor profile of the Epicure line: notes of white pepper, or a light spiciness, with a core of coffee beans. It's a medium-bodied smoke with excellent balance throughout, from lighting right through the last third of the cigar. It scored 95 points.

We polled Casa del Habanos in Havana, Hong Kong, London, Hamburg, Mexico and the Dubai Duty Free shop in the Middle East to research the availability and prices of these Star Cigars. All the cigars were in stock, save for the Behike in certain places. (See sidebar; Hong Kong had all the cigars except Behike, but local laws prohibit it from disclosing prices.) Happy hunting. ♦



WhiskyFest

The longest running and best attended whisky festival in North America

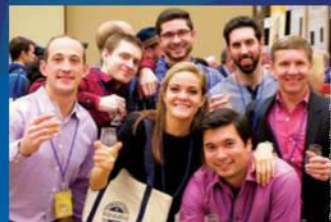
New York

New York Marriott Marquis

November 1, 2016

VIP..... \$345

Regular \$275



350 whiskies available for tasting
12 seminars conducted by whisky experts

1792	Bernheim	Connemara	GlenGlassaugh	Jefferson's	Old Rip Van	Tomintoul
A. Smith Bowman	Original	Cooper & Thief	Glenkinchi	Jim Beam	Winkle	Torres
Aberfeldy	Bib & Tucker	Coppersea	The Glenlivet	John Drew	Parker's	Tullibardine
Aberlour	Bird Dog	Distilling	Glenmorangie	Brands	Paul John	Tyrconnell
Adelphi	Black Bottle	Craigellachie	Glory Irish Poitin	Johnnie Walker	Penderyn	Usquaebach
Ainsley Brae	Blade & Bow	Crown Royal	Goose Island	Kavalan	Pike Creek	Virginia
Alberta Rye	Blanton's	Dalwhinnie	Gordon &	Kilbeggan	Pikesville Rye	Distillery Co.
Alexander	Blood Oath	Deanston	MacPhail	Kinahan's	Pine Barrens	Wemyss
Murray	Booker's	Dewar's	Grand Macnish	Knappogue	The Pogues	West Cork
Amador	Boondocks	Don Pancho	Green Spot	Knob Creek	Powers	Distillers
American Barrels	Bowmore	Dos Maderas	Greenore	Lagavulin	Quiet Man	Westland
Appleton	Bruichladdich	Douglas Laing	Hakushu	Laphroaig	Rebel Yell	WhistlePig
Ardbeg	Buchanan's	E.H.Taylor	Hamilton	Larceny	Redbreast	Wild Turkey
Ardmore	Buffalo Trace	Eagle Rare	Distillers	Ledaig	Redemption	Woodford
Auchentoshan	Bulleit	Elijah Craig	Henry McKenna	Lexington	Rough Rider	Reserve
Aultmore	Bunnahabhain	Few Spirits	Hibiki	Lot 40	Russell's Reserve	Writer's Tears
Bain's	Bushmills	Fifty Pounds	High West	The Macallan	Sam Houston	Wyoming
Baker's	Calumet	Forty Creek	Highland Park	Maker's Mark	Sazerac	Yamazaki
Balblair	Canadian Club	Four Roses	Hillrock Estate	Masterson's	Stillhouse	Yellow Spot
The Balvenie	Cardenal	George Dickel	Hudson	Michter's	Stranahan's	Yellowstone
Barrell Bourbon	Mendoza	Glen Garioch	I.W. Harper	Middletown	Talisker	
Basil Hayden	Cardhu	Glen Grant	The Irishman	Mount Gay Rum	Teeling	<i>Whiskies are</i>
BenRiach	Clyde May's	GlenDronach	J.P. Wiser's	Nikka	TINCUP	<i>subject to change.</i>
Benromach	Collingwood	Glenfiddich	Jack Daniel's	Old Forester	Toki	
	Compass Box	Glengoyne	Jameson	Old Potrero	Tomatin	

Visit WhiskyFest.com for more complete information.

Buy Tickets at WhiskyAdvocate.com
or call 800-514-3849

\$4 handling charge per ticket. A per order fee of \$4.50 applies to all telephone orders.

Sponsored by
Whisky
 ADVOCATE



La Flor Dominicana
HOME OF THE LIGERO



www.laflordominicana.com

DEATH OF A LEGEND

Carlos Fuente Sr.

Carlos Fuente Sr., the patriarch and longtime chairman of Tabacalera A. Fuente y Cia., died on August 5 in Tampa, Florida, after a battle with stomach cancer. He was 81 years old and surrounded by his family at the time of his death.

Fuente ran one of the world's largest handmade cigar companies, presiding over such storied brands as Arturo Fuente and Fuente Fuente OpusX. His company also makes many brands under contract for others, including all the Ashton and Diamond Crown cigars. He worked alongside his son, Carlos Fuente Jr., who is president of the company, and his daughter, Cynthia Fuente-Suarez. Both are actively involved in Fuente today, continuing the long family tradition of making fine cigars.

From a humble beginning in Ybor City, Florida, making cigars in his parent's home, Fuente Sr. built the company into a powerhouse, with its cigars known and revered the world over. Fuente today makes more than 30 million cigars a year, all by hand, in Santiago, Dominican Republic.

"I never cared about being the largest cigar manufacturer," he once told CIGAR AFICIONADO. "I always cared to be the best." Among the numerous Fuente cigars that have scored high ratings in CIGAR AFICIONADO is the Fuente Fuente OpusX Double Corona, which was named Cigar of the Year in 2005. He was inducted into the inaugural class of the CIGAR AFICIONADO Hall of Fame in 1997, and had been the last surviving member of that group.

"Senior was a giant—part of a breed of pioneers that helped make the handmade cigar industry what it has become," says Marvin R. Shanken, editor and publisher of CIGAR AFICIONADO magazine. "A family man, a humble man, his memory will remain forever."

"It's the end of an era," says Robert Levin, owner of Philadelphia's Ashton Distributors Inc., who knew Fuente Sr. for decades. "He was a unique guy, an amazing person. He was a problem solver, and would look at a situation and come up with a solution no one else would think about."

"He was a great man, the greatest man I have ever known," says Wayne Suarez, his former son-in-law and a former Fuente executive. "There will never be another Carlos Fuente Sr."

Fuente Sr. was known as one of the hardest-working men in the cigar industry. "I've been working since I was eight years old. From selling fruits in the street, shining shoes, I've done about anything you can think of," he said to CIGAR AFICIONADO in 2012. "When I was 14, 15 years old I used to have two jobs. I used to get up to deliver papers, and after school I used to be at work until 11 at night in the drugstore. I've always loved to work."

Fuente was also a fighter. He contracted polio at 11, and after years of work he regained the ability to walk normally.

The Fuente brand was created in 1912 in West Tampa, Florida, by Fuente's father, Arturo Fuente. By the 1920s the business had 500 workers, but in 1924 the cigar factory burned to the ground, stopping production.



Carlos Fuente Sr., standing in his Ybor City, Florida, headquarters in 2011, smoking one of his ever-present Arturo Fuente cigars.

In 1946, Arturo set out once again to make cigars, this time on the back porch of his home in Ybor City, a section of Tampa. Fuente Sr., who was 11 years old at the time, grew up working in the business, first by sweeping floors. When he learned how to roll, he would make 50 cigars each day when he returned home from school.

In the 1950s, Fuente was a local business, and every cigar it made was sold in the Tampa area for cash. Business wasn't strong enough to support Fuente Sr. with a salary, so he took a job as a baker. In 1958 Fuente Sr. bought the company from his father for \$1. It had assets of \$1,161, zero debt and production of only a few thousand cigars a year.

Fuente Sr. set his mind on expansion, which meant selling cigars on credit. He began by expanding to other parts of Florida, then New York City, focusing on markets with a strong Latin community. As sales grew, he added employees. Fuente opened his factory in the Dominican Republic in 1980 with his son, Carlos Fuente Jr. They worked 18-hour days, reinvesting any profits into tobacco, building a massive inventory of leaf. "When I first started in the Dominican, all our profit, we stuck it back. All our profit was always invested in tobacco. And aged tobacco is the most important thing that you can have," he said. "And as we started aging more and more, we started doing better."

Built upon such cigars as the Arturo Fuente 8-5-8, the Hemingway series of perfectos and later the rich and robust Fuente Fuente OpusX, the business truly began to soar during the cigar boom of the 1990s. Today, the company stands as the largest family-owned producer of premium cigars.

Fuente Sr. was predeceased by his wife, Anna Louisa Lopez Fuente, who died in December, 2015. They were married for 62 years.

He is survived by his sons Carlos Fuente Jr. and Richard Fuente; daughter Cynthia Fuente-Suarez; brother Arturo Fuente Jr.; grandchildren Liana Fuente, Rosana Fuente, Christina Suarez, Lidiana Fuente, Bianca Suarez, Sofia Fuente and Carlos Fuente III; great-grandsons Alvaro Valerio Jr. and Arturo Valerio and great-granddaughter Anna Valentina Valerio. ♦

—David Savona

moments to remember

Please send all submissions to: CIGAR AFICIONADO/Moments to Remember, Worldwide Plaza, 825 Eighth Avenue, 33rd Floor, New York, NY 10019. Or email them to: momentstoremember@mshanken.com. To order additional copies of CIGAR AFICIONADO, call 1-800-344-0763.



Gunny Steven and Alishia Macklin, owners of El Patron Cigar Lounge in Houston, Texas, are married aboard the Dreadnought-class battleship *USS Texas* surrounded by friends, family, military buddies and a few fine cigars.



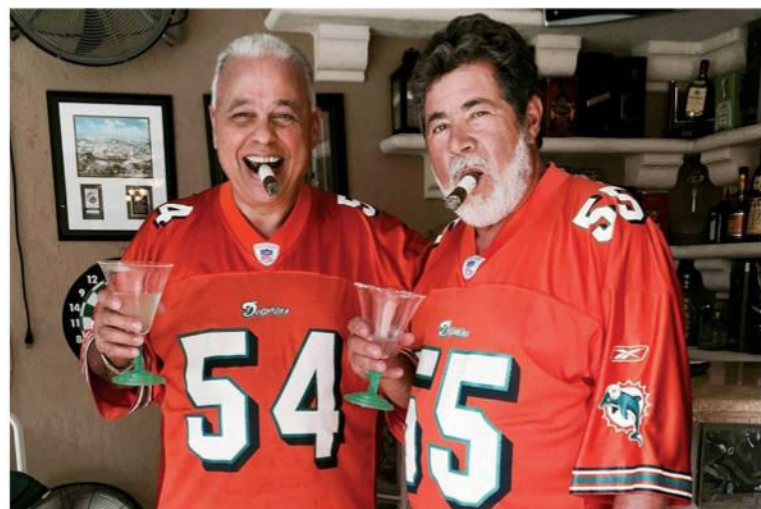
Congratulations to the newlyweds! Bride and groom Varina Sausman and Kenneth Betts enjoy premium cigars with friends and family while overlooking the Ohio River as the sun sets on their wedding day in Louisville, Kentucky.



Members of the CIGAR AFICIONADO staff and a host of premium cigarmakers prepare to light up after a delicious meal at Lotus of Siam in Las Vegas, Nevada.

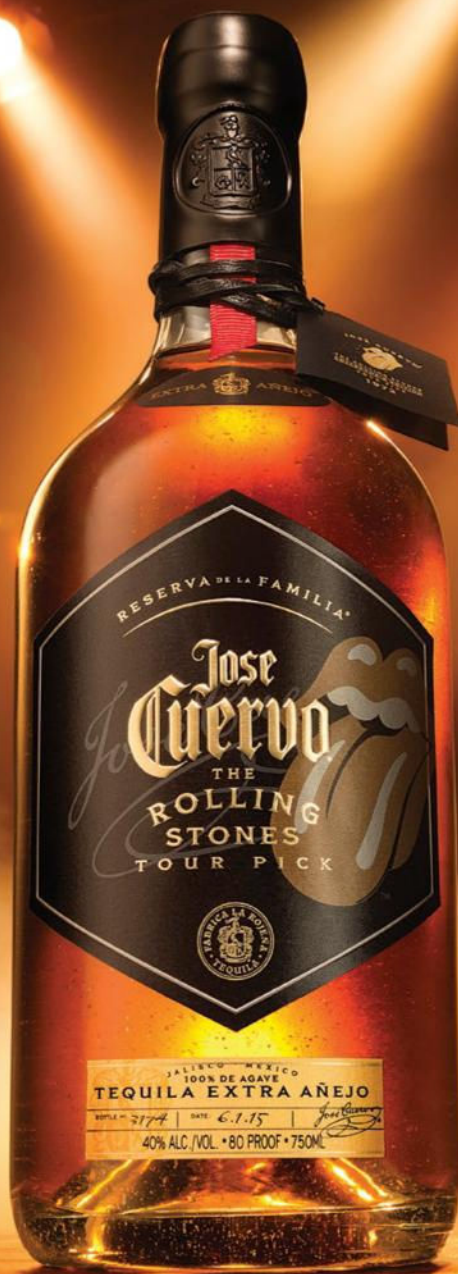


Andre and Nekita Fuller of Kansas City, Missouri, pose alongside cigarmaker Rocky Patel at the Rocky Patel Cigar Yacht Cruise in Los Angeles, California.



Luis Morales and Armando Lapido, friends for over 40 years, take in a Miami Dolphins game while savoring a pair of premium smokes from Gorkha Cigars.

THE TOUR THAT BECAME LEGEND
THE DRINK
THAT FUELED IT



Originally reserved for members of the Cuervo family, Reserva de la Familia® is an Extra Añejo tequila aged in French and American oak made from the Estate's finest hand-selected agaves.

ReservaDeLaFamilia.com/RollingStones

@ElArtistacigar



www.elartistacigars.com

PLAYERS RETIRE LEGENDS LIVE ON



Warning: Cigars containing many of the same carcinogens found in cigarettes, and cigars are not a safe substitute for smoking cigarettes. This product contains chemicals known to the State of California to cause cancer and birth defects and other reproductive harm.



El Artista, Artfully Crafted in The Dominican Republic since 1956
We teamed up David "Big Papi" Ortiz bring to life a Dream Team of exceptional tobaccos from Ecuador, Dominican Republic, and Nicaragua. Blended by our master artists for a Smoking experiences as unique and impressive as Ortiz.



Attendees of the Cigars and Scotch on the Rails fundraiser in Pottstown, Pennsylvania, are treated to a ride on the historic Colebrookdale Railroad while enjoying libations and fine cigars.



What a way to celebrate! Dale Yeager commemorates his wedding day by enjoying a Padrón 1964 Anniversary Series cigar alongside his friends and family in Lansdale, Pennsylvania.



Richard Hooten gathers with friends and family, David Mast, Chris Mast, Joe Mast, David Mast and Bryan Hooten to watch football and smoke cigars on a fine night in Seattle, Washington.



A group of members from the Marylebone Cricket Club enjoying premium cigars in the Smoking Area of Lord's Cricket Ground in London, England.



A fine pairing for William Simons, who celebrates his birthday with a Padrón cigar and Johnny Walker Blue Label alongside his son Ryan in Safford, Virginia.



Newlyweds William and Jennifer Streeter savor cigars on the beach in Cancún, Mexico, as they celebrate their August wedding surrounded by friends and family.

A black and white photograph of a man (Daniel Marshall) wearing a leather jacket and smoking a cigar.

A square logo with a red background and a gold border, featuring a stylized "DM" monogram.

DANIEL MARSHALL
A SYMBOL OF QUALITY SINCE 1982

Enter to Win Cigar Aficionado's No.1 rated
Daniel Marshall Treasure Humidor
filled with Daniel Marshall Cigars.

DanielMarshall.com/contest

A small logo for DMCigars.

A small Facebook logo.

A small Twitter logo.

Four cigars are shown, two with gold wrappers and two with brown wrappers, all featuring the Daniel Marshall logo.

A badge that says "2016 Red label RATED 92 CIGAR OF THE YEAR".

Photos by Michael Barone



VICTOR CALVO

PREMIUM CIGARS

Stronger
than
ever.

VICTOR CALVO
U.S. SHADE RESERVE

VICTOR CALVO
V50
CINCUENTA

VICTOR CALVO
FUERTE



Tambor Distributor, LLC.
13355 NW 47th Ave, Suite E
Opa-Locka, FL 33054

P: 786-288-3525 tambordistributorllc@gmail.com
WWW.VICTORCALVOCIGARS.COM



Jeff Carter and Derek Hermann pay a visit to the Tampa Sweethearts cigar shop in Ybor City, Florida, where they share a premium cigar alongside the shop's proprietor Arturo Fuente Jr.



Dagmar Emmons of Andover, Massachusetts, celebrates her goth birthday in Londonderry, New Hampshire, drinking fine Scotch and smoking cigars with all the special men in her life.



Groom Ken Couey III smokes a Fuente Fuente OpusX Love Affair with his best man Brandon Longaker, who puffs on a Casa Fuente house blend, at the MGM Grand in Las Vegas, Nevada.



Jerry Leininger from Placentia, California, celebrates his 77th birthday by indulging in his favorite cigar with his son Bob at The Speakeasy Cigar Bar aboard the *Crown Princess* cruise ship.



Ray Altieri and his sons Nick, Frank, Joseph and Ray Jr. savor Padrón cigars in Tampa, Florida, as a proper send-off for Joseph before he leaves to attend law school at Georgetown University.

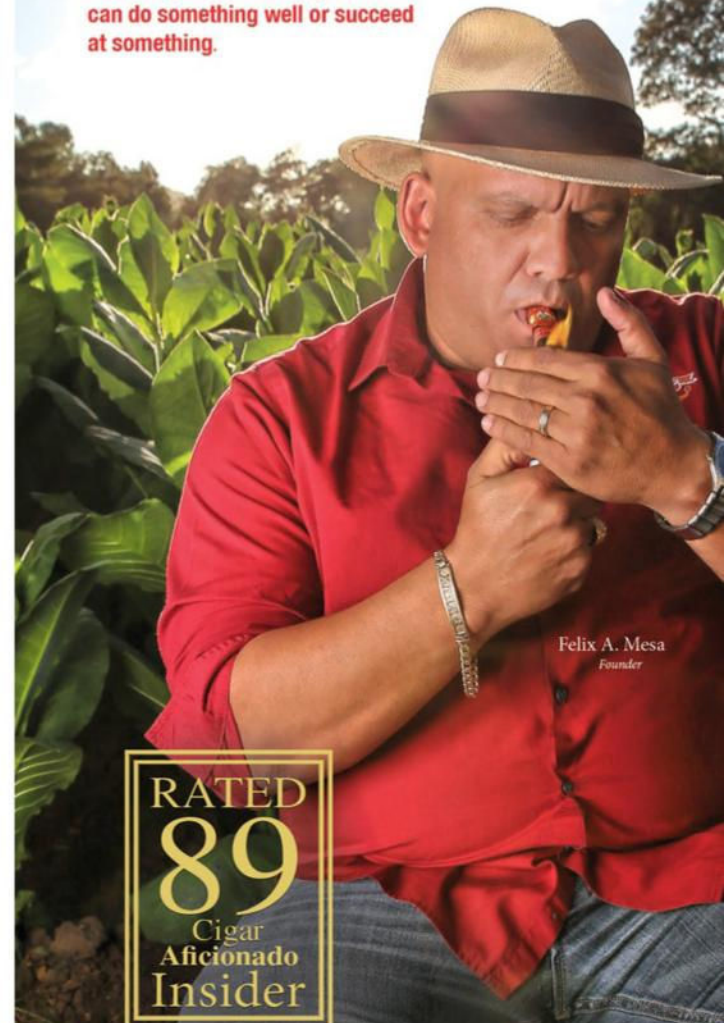


Jay Garacochea and friends travel to Qualcomm Stadium in San Diego, California, and tailgate with a few cigars before heading in to watch their Pittsburgh Steelers play the Chargers.



Confidence.

: a feeling or belief that you can do something well or succeed at something.



Felix A. Mesa
Founder

RATED
89
Cigar
Aficionado
Insider

NEW

NEW



305.221.3303
www.elgalancigars.com



Let's Go Mets! Tommy Kinsky and Scott Hicok calming the nerves with a good-luck smoke before the New York Mets began their 2015 World Series run.



A group of employees at the Highland Cigar Company in Atlanta, Georgia, gather to smoke premium cigars in celebration of their 10th anniversary.



Gary Quick, Maddie Flandrick, Brad Mickelson and Mark Peterson savor fine cigars at a graduation party on a summer evening in Corcoran, Minnesota.



Founding members of the Glenwood Park Cigar Club, Paul Chesek, Dave King, Dan Razzano and Ryan Seger toast to their annual trip in St. Simons, Georgia.



Members of the Nashville Cigar Crew gather at The Standard At The Smith House for the "Midsummer's Night Cigar Dream" in Nashville, Tennessee.



On their wedding day, Jessica Blair and Joe Muhammad puff on Cohiba Behikes surrounded by their family at Deerfield Estates in Hampton, Georgia.



Experience New York



New York's Premier
Cigar Bar & Lounge



63rd & Madison



@clubmacanudonyc
clubmacanudo.com

SURGEON GENERAL WARNING:
Cigars Are Not a Safe Alternative to
Cigarettes.



Mike DeChick, Tom Madigan, Mike Madigan, Jeff Munafo and Knut Simonson bring a copy of a certain cigar magazine to the 2016 U.S. Open at Oakmont Country Club in Oakmont, Pennsylvania.



John Bonnet and Jim Zazenski tailgate with cigars before a Bruce Springsteen concert in East Rutherford, New Jersey.



Jeff Coleman celebrates completing a seven-day, 476-mile bike ride across Iowa by smoking a premium cigar while he dips his wheels in the Mississippi River.



Ryan Buck, Bob Buck, Bruce Edwards and Michael Balady indulge in a post-round cigar after playing golf at the Paiute Golf Club in Las Vegas, Nevada.

CIGAR AFICIONADO STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION 1. Publication Title: CIGAR AFICIONADO. 2. Publication No.: 1603-7885. 3. Filing Date: October 1, 2016. 4. Issue Frequency: Bi-monthly. 5. No. of Issues Published Annually: 6. 6. Annual Subscription Price: \$24.95. 7. Complete Mailing Address of Known Office of Publication: 825 Eighth Avenue, New York, NY 10019. 8. Complete Mailing Address of the Headquarters or General Business Office of Publisher: 825 Eighth Avenue, New York, NY 10019. 9. Full Name and Complete Mailing Address of Publisher: Marvin R. Shanken, M. Shanken Communications, Inc., 825 Eighth Avenue, New York, NY 10019; Editor: Marvin R. Shanken, M. Shanken Communications, Inc., 825 Eighth Avenue, New York, NY 10019. Executive Editor: David Savona, M. Shanken Communications, Inc., 825 Eighth Avenue, New York, NY 10019. 10. Owner Name and Address: Marvin R. Shanken, M. Shanken Communications, Inc., 825 Eighth Avenue, New York, NY 10019. 11. Known Bondholders, Mortgagees, and Other Security Holders Owning 1 Percent or More of Total Amount of Bonds, Mortgages or Other Securities: None. 12. Tax Status (For Completion by Nonprofit Organizations Authorized To Mail at Nonprofit Rates): not applicable. 13. Publication Title: CIGAR AFICIONADO. 14. Issue Date for Circulation Data Below: Sep./Oct. 2016. 15. Extent and Nature of Circulation. Average No. Copies Each Issue During Preceding 12 Months. A. Total No. Copies: 283,384. B. Paid and/or Requested Circulation. 1. Paid/Requested Outside-County Mail Subscriptions: 176,005 2. Paid In-County Subscriptions: 0. 3. Sales through Dealers and Carriers, Street Vendors and Counter Sales, and Other Non-USPS Paid Distribution: 20,340. 4. Other Classes Mailed Through the USPS. 0. C. Total Paid and/or Requested Circulation: 196,345. D. Free Distribution by Mail. 1. Outside-County as Stated on Form 3541: 44,310. 2. In-County as Stated on Form 3541: 0. 3. Other Classes Mailed Through the USPS: 0. 4. Free Distribution Outside the Mail: 3,512. E. Total Free Distribution: 47,822. F. Total Distribution: 244,167. G. Copies Not Distributed: 39,217. H. Total: 283,384. I. Percent Paid and/or Requested Circulation: 80.41%. 16. Electronic Copy Circulation. A. Paid Electronic Copies: 2,845. B. Total Paid Print Copies plus Paid Electronic Copies: 199,190. C. Total Print Distribution plus Paid Electronic Copies: 247,012. D. Percent Paid(Print & Electronic): 80.64% Actual No. Copies of Single Issue Published Nearest to Filing Date: 15: A. 286,188. B1. 183,644. B2. 0. B3. 20,642. B4. 0. C. 204,286. D1. 44,379. D2. 0. D3. 0. D4. 3,047. E. 47,426. F. 251,712. G. 34,476. H. 286,188. I. 81.16%. 16: A. 2,407. B. 206,693. C. 254,119. D. 81.34 %. I certify that the statements made by me above are correct and complete. Marvin R. Shanken, Editor & Publisher.

CIGAR AFICIONADO (ISSN #1063-7885) is published bimonthly by M. Shanken Communications, Inc., Worldwide Plaza, 825 Eighth Avenue, 33rd floor, New York, NY 10019. (212) 684-4224. Periodicals postage paid at New York, NY and at additional mailing offices. POSTMASTER: Address changes and subscription inquiries: CIGAR AFICIONADO, P.O. Box 37367 Boone, IA 50037-0367; call 1-800-365-4929; or email cgacustserv@cdsfulfillment.com. Subscription rates: United States, \$24.95 per year; Canada, \$38.00 per year; all other foreign, \$56.00. Subscriptions are payable in U.S. funds. TO ORDER A NEW SUBSCRIPTION, call 1-800-992-2442, email cgacustserv@cdsfulfillment.com, or write to aforementioned Boone address. To order back issues, call 1-800-761-4099. Unsolicited manuscripts will not be returned, and no responsibility can be assumed for such material. All "Letters to the Editor" should be sent to the editor at the aforementioned New York address. All rights in letters sent to CIGAR AFICIONADO will be treated as unconditionally assigned for publication and copyright purposes and subject to CIGAR AFICIONADO's unrestricted right to edit. CIGAR AFICIONADO® is a registered trademark of M. Shanken Communications, Inc. All rights reserved. Nothing may be reprinted or reproduced in whole or in part without written permission from the publisher. Copyright © 2016, M. Shanken Communications, Inc. To sell CIGAR AFICIONADO call: 1-800-344-0763.



EXPERIENCE THE SPIRIT OF THE VALLEY



Its vintage 2008 Connecticut Shade Wrapper, nurtured on Montecristo's company farms in the Connecticut River Valley USA, is prized for its silky texture and delicate taste.

**Creamy smoothness, rich aroma
and complex flavor sensations**


MONTECRISTO.
WHITE SERIES

Vintage
CONNECTICUT™

SURGEON GENERAL WARNING:
Cigar Smoking Can Cause Lung
Cancer And Heart Disease.

 [Facebook.com/TheCigarLife](https://www.facebook.com/TheCigarLife)  [Twitter.com/TheCigarLife](https://www.twitter.com/TheCigarLife)

Join www.montecristosocialclub.com

MEN ON THE MOVE

WHERE TO GO TO FIND THESE FABULOUS HOLIDAY GIFTS

RACE YOUR ENGINES page 128



Clockwise from left: Ferrari SF 16-H Formula One model by Amalgam Collection (\$1,440 at the Ferrari Store New York, store.ferrari.com, amalgamcollection.com); Prometheus Slimline lighter in black matte (\$45, prometheuskkp.com); VSB London cigar pouch in black leather (\$110, vsblondon.com); Tonino Lamborghini Matrix Carbon Fiber cigar case in black (\$250, visolproducts.com); World Cup sunglasses by Maui Jim (\$299, tommybahama.com); Colibri Quasar humidor in matte red lacquer (\$1,500, colibri.com); Tonino Lamborghini Pergusa lighter in black (\$155, visolproducts.com); Ferrari Prancing Horse ashtray in yellow (\$70, store.ferrari.com); *Built to Thrill* by Clive Cussler (\$60, penguin.com); Peccary leather driving gloves (\$236, leatherglovesonline.com); Bell & Ross BR03-94 AeroGT watch (\$8,800, bellross.com); Xikar VX keychain cutter in black and Xidris lighter in Daytona red (\$45 and \$70, xikar.com); Lotus Serrated V-cutter in anodized red and black matte (\$40, integral-style.com).

ON THE DEEP BLUE SEA page 130

Clockwise from top right: Persol Vintage Celebration sunglasses in madreterra (\$290, sunglasshut.com); Moore & Giles Austin Hanging Dopp Kit in titan milled navy (\$325, mooreandgiles.com); S.T. Dupont Ligne 2 Atelier lighter in dark blue Chinese lacquer (\$1,452, st-dupont.com); Colibri Julius lighter in polished gold (\$125, colibri.com); Lotus Commander lighter in blue lacquer and polished gunmetal (\$60, integral-style.com); Corum Admiral's Cup AC-One 45 Chronometer watch (\$7,700, corum.ch); Domenico Vacca Alligator Vide Poche jewelry tray in sapphire (\$175, domenicovacca.com); Adorini humidor tube with hygrometer in gold (\$37, adorini.com); Brizard & Co. Show Band 3 cigar case in stingray (\$360, brizardandco.com); Adorini Slim cutter in gold (\$137, adorini.com); Caseti Echelon flint jet-flame lighter in black lacquer and Rampuri punch cutter in black lacquer (\$75 and \$35, visolproducts.com); Double Edge Razor shaving set (\$149, eshave.com); Yachtsman's Rope Handle whiskey serving set comes with tray and two double old-fashioned glasses (\$204, nauticalluxuries.com); Etched Compass Rose Captain's whiskey decanter and Compass Rose glasses come with set of four double old-fashioned glasses (\$64 and \$61, nauticalluxuries.com); Adorini travel humidor in cedro (\$123, adorini.com).



HIT THE OPEN ROAD page 132



Clockwise from bottom left: Xikar Xidris lighter in chopper orange and 744 knife cutter (\$70 and \$60, xikar.com); Zippo lighter with Z-Plus butane insert for cigar lighting (\$15, integral-style.com); Colibri Julius lighter in brushed gunmetal (\$125, colibri.com); Lotus Apollo lighter in gray lacquer and polished chrome (\$100, integral-style.com); Peter James Aficionado case in chili (\$295, peter-james-leather-company.myshopify.com); Ray-Ban Oval Flat Lens sunglasses in gold light blue gradient flash (\$175, ray-ban.com); Saddleback Leather Co. Simple Canvas Pack (\$330, saddlebackleather.com); Xikar XO cutter in black (\$100, xikar.com); Leica M à la carte (\$6,380, us.leica-camera.com); The Fat 50 Ammodor humidor (\$180, ammodors.com); Bell Moto 3 helmet in hi viz orange classic (\$350, bellhelmets.com); *Too Far Gone* by Todd Blubaugh (\$35, gingkopress.com); Fallon Small Flask in orange buffalo (\$365, falloncuir.com); Japanese Higo Knife (\$72, bestmadeco.com); Xikar 009 Pull-Out punch cutter in silver (\$45, xikar.com).

INTO THE WILD BLUE YONDER page 134

Clockwise from top right: Davidoff Prestige lighter in palladium (\$745, davidoff.com); Xikar Xi3 Damascus cutter (\$500, xikar.com); Adorini medium humidor in aluminium (\$360, adorini.com); Andre Garcia Pack & Go cigar case in tobacco brown (\$100, andregarciacases.com); Colibri Wellington lighter in chrome and diamond pattern (\$59, colibri.com); Graham Chronofighter Vintage watch with black dial and brown calf strap (\$4,950, graham1695.com); Brizard & Co. Elite Series 2 cutter in croco tobacco (\$150, brizardandco.com); Montegrappa Q1 fountain pen (\$10,000, montegrappa.com); Authentic Models Desktop DC3 plane (\$95, authenticmodels.com); Wiki Wiki sunglasses by Maui Jim (\$299, tommybahama.com); Prometheus Ultimo X II lighter in vertical lines (\$80, prometheuskkp.com); J.W. Hulme iPad Pro Notebook/Stand (\$395, jwhulmecoco.com).



"CONTINUING THE ORGANIC,
PASSIONATE & ARTISTIC CULTURE
OF DREW ESTATE"



FROM DREW ESTATE MASTER BLENDER
WILLY HERRERA

SURGEON GENERAL WARNING:
Cigars Are Not A Safe Alternative To Cigarettes.



made for you



In a world of fast food and one-size-fits-all sensibilities, how often does something feel made especially for you? The “Made for You” section celebrates those items that are created with such high quality of hand workmanship and degree of customization that they become individual to you. In each issue, our editors will endeavor to bring you special things from anywhere on the globe, choosing them solely on the basis of outstanding quality. Our goal is to give you guidance on the best of everything.

1 PERSONAL FLYER—ICON AIRCRAFT

Looking for a last-minute stocking stuffer? How about a personal aircraft? The Icon A5 (\$189,000), a two-seat amphibious plane that lands and takes off on land or water, is a sci-fi dream come true. With limited payload, it's more like a sports car, but the wings fold up, so you can tow it with your car and stow it in your garage. Easy to fly—with a spin-resistant frame—it also has a parachute that softly lands the entire plane if things really go wrong. iconaircraft.com

2 WELL SHOD—FERRAGAMO TRAMEZZA

The most prestigious line in Salvatore Ferragamo men's footwear—Tramezza—just got better. Now you can purchase the top of the line shoes, with their elegant styling and premium materials, on a custom basis. Ferragamo Tramezza Made to Order program recently opened in all Ferragamo stores and offers an online option. As well as choosing from a wide range of new styles, customers can select such custom options as material, color and buckle finish, along with personalized lettering on the sole. tramezza.ferragamo.com

3 BUCOLIC BIKING—DUVINE

Forty miles in a day on a bike isn't always easy. A gorgeous setting salves the sting, as does fine wine. Gourmet food at the finish line makes it a vacation. Such is the concept of Andy Levine's DuVine Cycling + Adventure Co. Founded in 1996, DuVine leads tours throughout the world, with an emphasis on such wine regions as Bordeaux, Burgundy, Tuscany and Napa. The trips are high luxury: you show up, DuVine takes care of the rest, providing top bikes like Cannondale, luxe lodging and great food and wine at the end of the trail. Opt for the shorter or longer courses on each day, depending on your ability—and how much amarone you enjoyed the night before. duvine.com

4 PRINCELY PANTS—GALVIN GREEN VENTIL8

Galvin Green Ventil8 slacks might be the most comfortable pair of pants you'll ever wear on a golf course, and with that ease comes a great deal of style. Made of ultralight, moisture-wicking high-tech fabrics, the trousers give as you bend down to read a putt, but maintain their sharp look through 18 or even 36 holes, despite the conditions. These slim-cut pants are made to keep you looking good—even as you slice your drive out of bounds on the right. galvingreen.com

5 THE CAVIAR HIERARCHY—STURGEON

Do you prefer the flavors of young, freshly fished caviar or the marine austerity of an aged, refined caviar? If you're not sure, Sturgeon's Sturia collection can acquaint you with all grades of these edible pearls ranging from its Apprentice level to its Connoisseur line. The French company raises its sturgeons for eight years in fish farms fed by natural streams in France's Gironde and Charente-Maritime regions. The eggs are then harvested and delicately salted for caviar with perfect balance and distinction no matter the age. Sturgeon will even deliver it to your home. sturia.com

6 TAKING THE AIR—CHEVALIER WINE GLASSES

Because concentrated wines need to open up before being served, it's wise to decant ahead of time to let them breathe. Because we don't always plan ahead, we have aerators. Because the process can always use a bit of theater, we suggest the Chevalier in-glass aerator. It contains a glass within the glass into which you pour the wine. Tiny holes in the pre-glass act as spouts, allowing the wine to cascade into the main glass and catch air immediately before you drink up (\$64 a pair, \$75 with cedar gift box). chevaliercollection.com



TWO
HUNDRED
YEARS
HAVE
FLOWED
BY VERY
SMOOTHLY.

Celebrating two
centuries of distilling
expertise in every
bottle of our legendary
16 year old Single
Malt Scotch Whisky.

malts.com
Please Drink Responsibly.

Lagavulin 16 Year Old Single Malt Scotch Whisky.
43% Alc/Vol. ©2016 Imported by Diageo, Norwalk, CT.

ACCURACY TAKEN TO NEW DEPTHS



PATRAVI SCUBATEC

Discover the world 500 meters below its surface. The Patravi ScubaTec diver's watch offers a multi adjustable clasp and an automatic helium release valve to ensure ultimate comfort and worry free equalization of pressure. Created with the highest grade of stainless steel, its rugged ceramic bezel and blue illuminated hands and dial markers ensure perfect readability, even at the deepest depths.

BOUND TO TRADITION – DRIVEN BY INNOVATION



CARL F. BUCHERER
FINE SWISS WATCHMAKING

WWW.CARL-F.BUCHERER.COM
800.395.4306